TECHNICAL MANUAL
NO. 10–412–6

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RECIPES

DESSERTS

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DESSERTS

CHAPTER I

INTRODUCTION

Section 1. INFORMATION

A. Importance to Diet

Dessert is the final satisfying portion of dinner or supper. It completes the meal and supplies a significant share of the daily caloric requirement. An appetizing dessert helps to maintain high morale and should be prepared as scheduled in the menu with special emphasis on the traditional desserts for holidays.

B. Recipes

Recipes in this manual will serve 100 portions. The complete recipe should be read and all necessary ingredients and equipment assembled before starting to prepare the product. Ingredients are listed by weight and measure. (If possible, ingredients should be weighed. If it is not possible to weigh ingredients, standard measuring utensils should be used.) The ingredients, equipment, temperatures, and amount of time specified in the recipe must be used because a cake or other dessert recipe is a carefully balanced formula, and any deviation will lower the quality of a product. Cake recipes have an additional column on the left side of the recipe for formula percentages which are based on true percentages. As there are two methods for determining formula percentages (1) True percent method and (2) Baker's percent method, a separate chart for baker's percentages (chap. II, sec. 2) has been included. Further explanation regarding the use of these percentages is included in TM 10–412–5, Breads (Batters), Cereals, and Paste Products (Chart V, Formula Conversion, page xiii). This manual includes special cake recipes utilizing Shortening, Bakery (Emulsifier) which is especially designed for use in cakes and frostings and should not be used as an ingredient in any other product. Whenever possible, variations of a basic recipe are given to avoid repetition of basic information. Fresh fruits specified in the recipes are referred to as A.P. (as purchased) or E.P. (edible portion). For additional detailed information regarding dessert preparation, see TM 10–411, Pastry Baking.

C. Cleanliness

Cleanliness is essential in the preparation of all food and especially so in the preparation of dessert items. Foreign matter on utensils or in pans may give an off flavor to the product and lead to bacterial contamination. Particular attention to clean-

liness is necessary in the preparation of sauces or fillings containing eggs and/or milk because they are especially vulnerable to bacterial contamination. (Items of this type should always be refrigerated, if possible, and served within 3 hours from time of preparation.)

D. Milk

Milk, nonfat, dry is used wherever applicable in all recipes in this manual because of its many advantages. It is easy to use, economical and offers savings in weight and cube. The exact quantity of milk, nonfat, dry required for each recipe is indicated in the ingredients column of the recipe. For best results, the quantity should be weighed rather than measured because the measure varies with each manufacturer. (Appropriate measures for milk, nonfat, dry have been used in this manual.) As a general rule, however, 1 ounce of milk, nonfat, dry will measure 3½ tablespoons and 4½ ounces will measure 1 cup. Most of the recipes herein specify that the dry milk be combined with the other dry ingredients in the recipe. This method offers ease of preparation and yields a satisfactory finished product. In some cases, however, the dry milk has been reconstituted with water before use. If the milk is to be heated, hot water should be used to reduce the preparation time. Dry milk should be stirred into the water with a slotted spoon or wire whip using a circular motion for optimum ease in reconstitution of the milk.

E. Starch, Pregelatinized

This starch does not require heating or cooking to thicken a mixture because it absorbs water and swells immediately. It is necessary to blend pregelatinized starch with the sugar and salt in the recipe before adding the liquid in order to prevent lumping. Pregelatinized starch is particularly useful in the preparation of pies because the fruit filling can be prepared, put immediately into the pie crust and baked. This procedure eliminates the time necessary for cooking to thicken the cornstarch mixture and then cooling the filling before putting it into the pie crusts. After baking, the filling will appear thin; however, it will set up as the pie cools. For best results the pregelatinized starch should be weighed because the measure varies with each manufacturer. (Approximate measures for pregelatinized starch have been used in this manual.) As a general rule, however 1 ounce of pregelatinized starch will measure 3½ tablespoons and 4½ ounces will measure 1 cup. Generally speaking, an equal weight of cornstarch and pregelatinized starch are interchangeable. However, the correct method of preparation must be used. Acid tends to break down a starch filling. Therefore, if orange or lemon juice is to be added to the filling, it should be added with the liquid or folded into the filling just before it is put into the crust.

CAKES

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CHAPTER II

CAKES

Section 1. INFORMATION

A. General Information Regarding Cakes

1. Cakes may be classified into two basic groups:

a. Batter Type Cakes which depend upon baking powder and/or baking soda for leavening. The methods used for mixing batter cakes include: two-stage method, streamlined method, sugar-water method, flour-shortening method, and creaming method. The two-stage method is used in the majority of the batter type cakes in this section because of its simplicity and small chance of error. The two-stage method places the dry ingredients in a mixer bowl with a portion of the liquid, the batter is beaten for a specific length of time, the remaining liquid and eggs are added gradually and the beating is completed.

b. Foam Type Cakes which depend upon air incorporated into beaten eggs for all or most of their leavening. Typical are angel food and sponge cakes but chiffon cakes are a variation of the foam type cake.

B. Hints for Successful Cake Baking

1. Temperature is very important at every stage of cake preparation. The finished batter should be between 72° and 78°F. for best results. The shortening should be workable, neither too cold nor warm enough to liquefy. Water should be cool and eggs should be kept refrigerated until used.

2. Do not overbeat and do not underbeat. The correct time for beating at each stage of the mixing procedure is stated in the recipe and should be followed very closely.

3. In order to prepare pans properly for baking the cake batters, consideration must be given as to how the baked cake is to be finished and served. When cakes are to be served directly from the pan, the pans should be greased and flour dusted or a specially prepared pan grease (Recipe No. L–23) utilized. For cakes that are to be removed from the pans for the purpose of making layers, or other type finishes, the pans may also be greased and lined with pan liners or paper to insure easy removal of the baked cakes.

4. Pour the amount of batter specified in the recipe into the baking pans and spread evenly using a spatula. Do not use warped or bent cake pans.

5. Place cake pans containing batter in preheated ovens.

Space pans evenly to allow heat to circulate around each pan. Always bake cakes at the temperature specified in the recipe.

6. Do not remove the cake from the oven before it is done. Batter cakes may be tested by touching the top of the cake near the center, if the indention remains the cake is not done and should be baked another 3 to 5 minutes and then tested again. Cakes should not be overbaked since this will result in a burned or dry, unsatisfactory product.

7. Remove cake from pan and handle as follows:

a. Batter Cakes. Cool in pans on racks for 10 minutes. Layer cakes should be removed from the pan after 10 minutes onto paper sprinkled with granulated sugar. Sheet cakes may be frosted in the pan or turned out after 10 minutes onto an inverted pan sprinkled with granulated sugar. Cool cakes and frost. (See Chapter III, Frostings and Fillings for recipes and directions.)

b. Angel Food and Chiffon Cakes. Invert pans to cool cakes by putting a cup under each corner of the pan (do not allow the top of the cake to touch any surface.) After the cakes are cool, run a knife around the inside of the cake pans and remove cakes onto inverted pan or paper sprinkled with granulated sugar. Brush off loose crumbs and frost.

c. Layer cakes may be made as follows:

(1) Two 9-inch layers combined into one cake and frosted.

(2) Two sheet cakes combined into one cake and frosted.

(3) One sheet cake cut in halves, combining into one cake, and frosted.

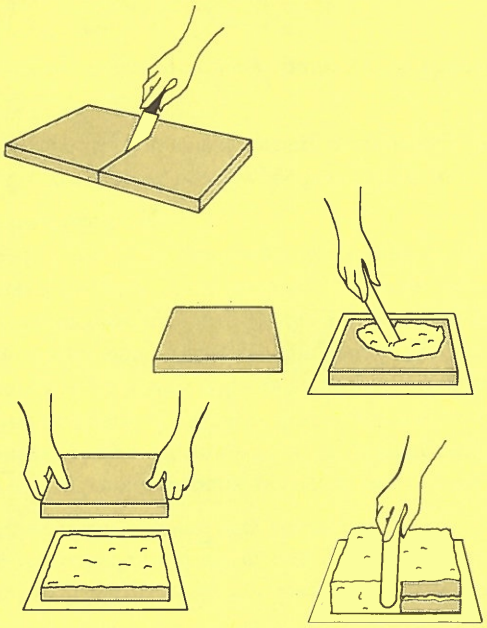


Figure 1. Preparing a layer cake from a sheet cake.

8. The recipes in this manual are standardized to serve 100 portions. Each recipe shows the number of portions to be cut from each cake. Layer cakes (two 9-inch layers each) are cut into 16 portions each and sheet cakes are cut 6 x 9.

9. See TM 10–411, Pastry Baking, Chapter 6, for detailed instructions regarding cakes and cake baking.

C. Hints for Cake Mixes

1. READ AND FOLLOW instructions on container.

2. Before you start to mix the cake—

a. Start oven to preheat to temperature stated on container.

b. If making a variation of the basic mix, weigh or measure any ingredients to be added to the basic cake mix.

c. Assemble utensils and prepare baking pans.

3. Follow the instructions on the container for mixing the cake. DO NOT UNDERMIX. If using a beater, time beating precisely and use the speeds indicated. If beating by hand, use a vigorous beating stroke.

4. Follow instructions on the container for baking time. Test for doneness according to instructions in Hints for Successful Cake Baking, page .

5. Cool and then frost according to Instructions for Frosting Cakes, page .

6. If making a variation of a cake mix—

a. Chop fruits and nuts finely.

b. Drain fruit (except applesauce) very well before adding it to the cake mix.

c. If fruit juice is to be substituted for part of the liquid, add the fruit juice as part of the last addition of the liquid.

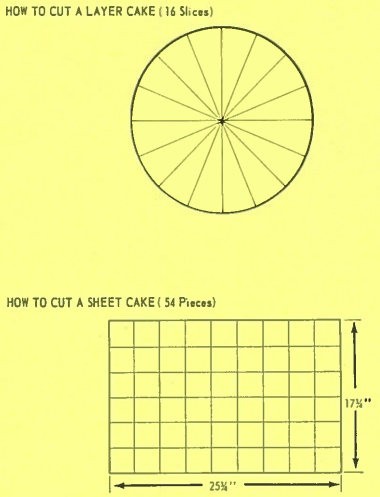
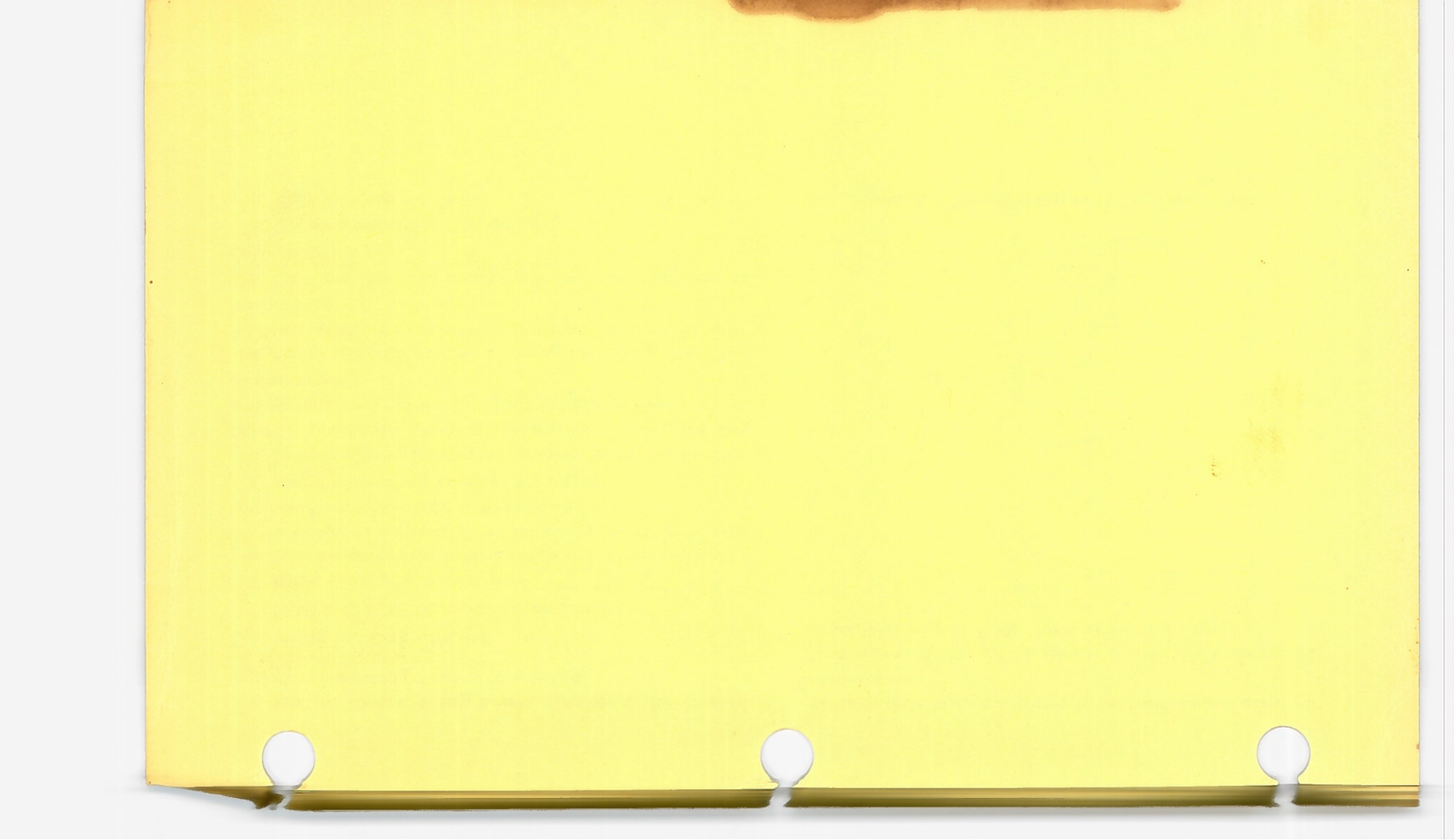


Figure 2. Cutting a layer cake or a sheet cake.



Section 2. TABLES AND CHARTS

A. Cake Formulae Based on 100 Percent Flour

(Percentage of Ingredients)

Recipes	Angel Food L–1	Applesauce L–2	Banana L–3	Brown Sugar L–4	Brown Sugar L–4a	Chocolate L–5	Chocolate L–5a	Boston Cream Upsidedown, Yellow L–6, 20, 22	Boston Cream Upsidedown, Yellow L–22a
FLOURS:									
Flour, wheat, soft	100.00	100.00	100.00	100.00	100.00	100.00	100.00	100.00	100.00
EGGS:									
Egg whites	230.77	.....	.....	.....	.....	.....	.....	.....	.....
Eggs, whole	.....	53.85	69.23	50.00	57.14	66.67	71.07	50.00	50.00
FATS:									
Shortening	.....	46.15	48.09	46.88	.....	62.50	.....	46.88	.....
Shortening, Bakery (Emulsifier)	.....	.....	.....	.....	42.86	.....	60.55	.....	50.00
FLAVORINGS:									
Maple	.....	.....	.....	1.58	1.34	.....	.....	.....	.....
Vanilla	7.69	.....	2.89	1.58	1.34	4.17	2.65	3.13	1.34
LEAVENINGS:									
Baking powder	.....	2.89	2.89	4.70	6.69	3.63	2.65	3.90	6.69
Baking soda	.....	1.45	2.40	.....	.....	2.60	1.31	.....	.....
Cream of tartar	2.89	.....	.....	.....	.....	.....	.....	.....	.....
LIQUIDS:									
Water	.....	.....	43.26	25.00	57.14	77.10	94.74	57.83	50.00
Water	.....	.....	.....	32.83	42.86	33.33	47.37	18.75	57.14
Water	.....	.....	.....	18.75	.....	.....	.....	.....	.....
MILKS:									
Milk, nonfat, dry	.....	.....	5.78	9.38	10.71	12.50	11.83	9.38	12.51

A. Cake Formulae Based on 100 Percent Flour—Continued

(Percentage of Ingredients)

Recipes	Angel Food L–1	Applesauce L–2	Banana L–3	Brown Sugar L–4	Brown Sugar L–4a	Chocolate L–5	Chocolate L–5a	Boston Cream Upsidedown, Yellow L–6, 20, 22	Boston Cream Upsidedown, Yellow L–22a
NUTS AND FRUITS:									
Applesauce		103.85							
Bananas			92.31						
Raisins		46.15							
SPICES AND CONDIMENTS:									
Cinnamon, ground		.95							
Cloves, ground		.49							
Cocoa						33.33	31.58		
Salt	1.91	.49	2.40	2.35	2.69	3.13	2.65	2.35	2.69
SUGARS:									
Sugar, brown				100.00	128.57				
Sugar, granulated	123.08	84.62	100.00			133.33	165.81	100.00	121.43
	123.08								
Total Percent	589.42	440.89	469.25	393.05	451.34	532.29	592.21	392.22	451.80
Percentages Adjusted for Use of Evaporated Milk									
Shortening			46.15	43.75	39.29	58.33	57.89	43.75	44.66
Water			19.23	20.33	14.29	27.10	47.37	20.33	
Evaporated milk			30.77	50.00	57.14	66.67	63.16	50.00	67.86

A. Cake Formulae Based on 100 Percent Cake Flour—Continued

(Percentage of Ingredients)

Recipes	Devil's Food		Light Fruit		Fruit Shortcake	Gingerbread	Gold		Gold Chiffon
	L–7	L–7a	L–8	L–8a	L–9	L–10	L–11	L–11a	L–12
FLOURS:									
Flour, wheat, hard					100.00				
Flour, wheat, soft	100.00	100.00	100.00	100.00		100.00	100.00	100.00	100.00
EGGS:									
Egg whites									81.25
Eggs, whole	58.33	59.09	80.00	80.00		31.25	25.00	28.57	
Egg yolks							21.88	25.00	62.50
FATS:									
Butter					16.67				
Salad oil									50.00
Shortening	54.17		80.00		36.47	31.25	46.88		
Shortening, Bakery (Emulsifier)		54.55		70.00				50.00	
FLAVORINGS:									
Vanilla	4.17	3.42	10.00	1.28			3.13	1.34	1.55
LEAVENINGS:									
Baking powder				1.28	5.47	1.57	3.90	7.14	5.45
Baking soda	4.17	4.55				1.57			
Cream of tartar									1.05
LIQUIDS:									
Juice, lemon									9.40
Vinegar	4.17	5.67							
Water	72.93	72.73	60.00	50.00	59.38	62.50	57.83	42.86	75.00
Water	29.17	59.09		10.00			18.75	50.00	

A. Cake Formulae Based on 100 Percent Cake Flour—Continued

(Percentage of Ingredients)

Recipes	Devil's Food		Light Fruit		Fruit Shortcake	Gingerbread	Gold		Gold Chiffon
	L–7	L–7a	L–8	L–8a	L–9	L–10	L–11	L–11a	L–12
MILKS:									
Milk, nonfat, dry	12.50	11.38	.....	.....	7.30	.....	9.38	12.51	.....
NUTS AND FRUITS:									
Cherries, candied	.....	.....	80.00	80.00	.....	.....	.....	.....	.....
Fruit Mix, candied	.....	.....	400.00	400.00	.....	.....	.....	.....	.....
Lemon rind	.....	.....	.....	.....	.....	.....	.....	.....	1.55
Pecans	.....	.....	80.00	80.00	.....	.....	.....	.....	.....
Raisins	.....	.....	230.00	230.00	.....	.....	.....	.....	.....
Walnuts	.....	.....	80.00	80.00	.....	.....	.....	.....	.....
SPICES AND CONDIMENTS:									
Cinnamon, ground	.....	.....	.....	.....	.....	.78	.....	.....	.....
Cocoa	20.83	23.85	.....	.....	.....	.....	.....	.....	.....
Ginger, ground	.....	.....	.....	.....	.....	1.57	.....	.....	.....
Mace, ground	.....	.....	.40	1.28	.....	.....	.....	.....	.....
Salt	3.13	3.42	2.48	3.76	1.38	1.57	2.35	2.68	3.15
SUGARS:									
Molasses	.....	.....	.....	.....	.....	75.00	.....	.....	.....
Sugar, granulated	133.33	136.36	100.00	120.00	16.67	75.00	100.00	121.43	100.00
Sugar, granulated	.....	.....	.....	.....	.....	.....	.....	.....	50.00
Total Percent	496.90	534.11	1,302.88	1,307.60	243.34	382.06	389.10	441.53	540.90

A. Cake Formulae Based on 100 Percent Cake Flour—Continued

Percentages Adjusted for Use of Evaporated Milk

Recipes	Devil's Food		Light Fruit		Fruit Shortcake	Gingerbread	Gold		Gold Chiffon
	L–7	L–7a	L–8	L–8a	L–9	L–10	L–11	L–11a	L–12
Shortening	50.00	50.00	.....	.....	33.33	.....	43.75	44.66	.....
Water	22.93	27.27	.....	.....	29.17	.....	20.33	.....	.....

(Percentage of Ingredients)

Recipes	Devil's Food		Light Fruit		Shortcake	Gingerbread	Gold	Fruit	Gold Chiffon
	L–7	L–7a	L–8	L–8a	L–9	L–10	L–11	L–11a	L–12
Water	.....	.....	.....	.....	.....	.....	.....	42.86	.....
Evaporated Milk	66.67	61.38	.....	.....	39.58	.....	50.00	67.86	.....

A. Cake Formulae Based on 100 Percent Flour—Continued

(Percentage of Ingredients)

Recipes	Jelly Roll Sponge	Peanut Butter	Pound		Prune	Raisin	Spice		White	
	L–13, 19	L–14	L–15	L–15a	L–16	L–17	L–18	L–18a	L–21	L–21a
FLOURS:										
Flour, wheat, soft	100.00	100.00	100.00	100.00	100.00	100.00	100.00	100.00	100.00	100.00
EGGS:										
Egg whites	.....	.....	.....	.....	.....	.....	.....	.....	50.00	70.83
Eggs, whole	109.09	111.11	75.00	78.57	61.54	.....	50.00	53.85	.....	.....
FATS:										
Shortening	.....	72.22	67.20	.....	48.09	31.25	46.88	.....	46.88	.....
Shortening, Bakery (Emulsifier)	.....	.....	.....	71.43	.....	.....	.....	46.15	.....	47.93
FLAVORINGS:										
Vanilla	4.55	5.56	3.13	2.69	.....	.....	3.13	.....	3.13	1.03
LEAVENINGS:										
Baking powder	2.29	4.84	1.18	1.34	3.85	.....	3.90	4.34	5.48	6.27
Baking soda	.....	.....	.....	.....	1.94	1.95	.78	.95	.....	.....
LIQUIDS:										
Water	36.36	111.11	43.75	50.00	35.57	100.00	57.83	53.85	51.58	58.33
Water	.....	.....	.....	10.71	15.38	.....	12.50	30.77	12.50	41.67
MILKS:										
Milk, nonfat, dry	.....	11.11	4.70	7.14	5.78	.....	9.38	13.48	9.38	12.50
NUTS AND FRUITS:										
Peanut Butter	.....	111.11	.....	.....	.....	.....	.....	.....	.....	.....
Prunes	.....	.....	.....	.....	92.31	.....	.....	.....	.....	.....
Raisins	.....	.....	.....	.....	.....	75.00	.....	.....	.....	.....

A. Cake Formulae Based on 100 Percent Flour—Continued

(Percentage of Ingredients)

Recipes	Jelly Roll Sponge L–13, 19	Peanut Butter L–14	Pound L–15	Pound L–15a	Prune L–16	Raisin L–17	Spice L–18	Spice L–18a	White L–21	White L–21a
SPICES AND CONDIMENTS:										
Allspice, ground	.....	.....	.....	.....	.....	.40	.40	.49	.....	.....
Cinnamon, ground	.....	.....	.....	.....	.71	.78	1.58	1.94	.....	.....
Cloves, ground	.....	.....	.....	.....	.....	.40	.78	.95	.....	.....
Nutmeg, ground	.....	.....	.....	.....	.49	.40	.....	.....	.....	.....
Salt	1.13	2.09	1.95	3.57	2.89	2.35	2.35	2.89	2.35	3.13
SUGARS:										
Molasses	.....	.....	.....	.....	.....	.....	14.08	13.48	.....	.....
Sugar, brown	.....	177.78	.....	.....	30.77	100.00	.....	.....	.....	.....
Sugar, granulated	109.09	.....	100.00	128.57	69.23	.....	87.50	123.08	100.00	120.83
Total Percent	362.51	706.93	396.91	454.02	468.55	412.53	391.09	446.22	381.30	462.52
Percentages Adjusted for Use of Evaporated Milk.										
Shortening	.....	69.47	65.63	69.66	46.15	.....	43.75	40.40	43.75	43.77
Water	.....	66.67	25.00	21.43	11.54	.....	20.33	.....	12.50	8.33
Evaporated milk	.....	61.11	25.00	39.29	30.77	.....	50.00	73.08	50.00	66.67

B. Characteristics of Good Quality Cakes

Deviation	Batter Type	Foam Type
Color	Uniform color, light golden brown crust for white or yellow cake. Crusts of dark cakes may be slightly darker than inside.	Light brown crust, uniform color, white for angelfood, yellow for sponge and chiffon.
Shape and size.....	Cakes should be slightly rounded on top with even height at sides. Cake should come to slightly above top of layer or sheet pans.	Slightly rounded on top, with even height at sides. Cake should come slightly above top of pans.
Crust	Thin tender crust with slight sheen. Flat bubbles may appear on surface and be slightly darker.	Angelfood cakes have crisp macaroon like tops, firm crust. Chiffon cakes have soft tender top.
Texture	Breaks easily but does not crumble. Moist but not gummy. Light, velvety, fine to medium thin walled cells.	Small to medium thin walled cells, light delicate, tears if broken, spongy.
Flavor	Determined by type of cake. Sweet, no off flavor.	Delicate, fresh, no off flavor.

C. Causes for Poor Quality Cakes

Deviation	Batter Type Cakes	Foam Type Cakes
Outside Appearance:		
Peaks	Oven too hot. Not enough liquid. Batter overmixed. Pans too close together or too close to side of oven. Too much flour.	
Sag in Center....	Underbaked. Oven too cool. Too much batter in pan. Too much sugar, shortening or leavening. Not enough eggs or flour.	Underbaked. Underbeaten or overbeaten egg whites. Overmixed. Grease in pan. Failure to invert pan when cake is cooling.
Color:		
Too Dark	Oven too hot. Too much sugar or milk solids.	Overbaked. Oven too hot. Too much sugar.
Too Light	Not enough batter in pan. Overmixed or undermixed. Underbaked.	Overmixed or Undermixed. Oven too cool.
Crust:		
Too Thick	Oven too hot. Overbaked. Pan too deep. Batter overmixed.	Overbaked or Underbaked. Oven too hot or too cool.
Cracked	Too much flour. Oven too hot. Overmixed.	Oven too hot. Overbeaten egg whites.
Sticky	Underbaked. High humidity. Cake placed in pastry cabinet while still warm.	Underbaked. High humidity. Too much sugar.
Tough	Overmixed. Oven too cool. Too much flour. Not enough shortening or sugar.	Oven too hot. Too much sugar. Overmixed or undermixed.
Hard	Overbaked. Pan too deep.	Oven too cool. Overbaked. Too much sugar.

C. Causes for Poor Quality Cakes—Continued

Deviation	Batter Type Cakes	Foam Type Cakes
Inside Appearance:		
Coarse Grain	Overmixed or undermixed. Oven too cool. Too much leavening.	Too much acid. Overbeaten egg whites. Batter mixed at too high speed. Oven too cool.
Tunnels	Undermixed or overmixed. Oven too hot.	Undermixed or overmixed.
Texture:		
Too Dry	Overbaked. Not enough liquid or shortening. Too much flour or leavening. Omission of eggs.	Not enough sugar. Overbaked. Too much flour. Overbeaten eggs.
Crumbly	Not enough shortening. Too much leavening. Oven too cool. Undermixed or overmixed. Not enough eggs.	
Tough	Overmixed. Too much or wrong type of flour. Not enough shortening or sugar. Oven too cool.	Too much or wrong kind of flour. Overmixed. Oven too hot or too cool. Underbeaten or overbeaten egg whites.
Too Tender	Batter undermixed.	
Too Heavy	Too much shortening. Underbaked.	Too much sugar. Underbeaten or overbeaten egg whites. Batter overmixed after flour has been added. Grease in pan.
Excessive Shrinkage ..	Overmixed. Too much grease in pan. Overbaked. Not enough batter in pan.	Underbeaten or overbeaten egg whites. Overbaked or underbaked. Oven too hot or too cool. Not cooled properly.

C. Causes for Poor Quality Cakes—Continued

Deviation	Batter Type Cakes	Foam Type Cakes
Off Flavor	Ingredients not measured accurately. Rancid pan grease. Dirty pan.	Too much or too little salt or flavoring. Too much acid. Dirty pan. Stored with or near odor imparting foods.
Hollow Spot on Bottom	Not enough liquid. Too much flour. Excess bottom heat in oven. Pan not properly prepared.	Overbeaten egg whites. Too much liquid in batter. Moisture or grease in pan.
Unevenly Baked.....	Undermixed or overmixed. Uneven or dented pan. Not panned properly. Hot or cold spots in oven.	Undermixed or overmixed. Hot or cold spots in oven.
Falls During Baking...	Overmixed. Jarred during baking. Oven too cool.	Overbeaten egg whites. Jarred during baking. Oven too cool.
Lacks Volume.....	Not enough leavening. Not enough batter in pan. Oven too hot or too cool.	Not enough cream of tartar. Underbeaten egg whites. Batter overmixed. Grease in pan. Batter stood too long before baking. Oven too hot. Not enough batter in pan.
Cake Sticks to Pan....	Pan not properly prepared. Oven too cool. Cake left in pan too long. Too much liquid. Undermixed.	

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ANGEL FOOD CAKE

L–1 CAKES

Yield: 9 lb, 9 oz or 100 Portions
2 Sheet Cakes or 12 Loaf Pans

Size of serving: 1 Piece (1½ ounces)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
16.97	Flour, wheat, soft (sifted)	1 lb, 10 oz	1¾ qts	1. Preheat oven to 375° F.
20.88	Sugar, granulated	2 lbs	4½ cups	2. Sift flour and sugar together 3 times.
39.15	*Egg whites, fresh	3 lb, 12 oz	7½ cups (60 each)	3. Blend egg whites, salt, and cream of tartar in 20 qt mixer bowl.** Beat 4 minutes on medium speed (using beater whip) until foam is fine texture, stiff enough to hold peaks but not dry.
.32	Salt	½ oz	2 tsp	
.49	Cream of tartar	¾ oz	2½ tbsp	
20.88	Sugar, granulated	2 lbs	4½ cups	4. Add sugar slowly while beating at medium speed. Add vanilla and continue to beat for 1 minute.
1.31	Vanilla	2 oz	4 tbsp	
100.00				5. Add flour-sugar mixture while beating at low speed. Stop machine, remove whip, shake off batter, and scrape down bowl. Replace whip and mix at low speed for several revolutions. DO NOT OVERMIX.
				6. Pour batter into ungreased pans** and

ANGEL FOOD CAKE—Continued

L–1 CAKES

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
				bake immediately in a moderate oven (375° F.) as follows: Sheet pan: 1¾ gal (4 lb, 10 oz) batter per pan. Bake 30 minutes. Loaf pan: 4½ cups (12 oz) batter per pan. Bake 30 minutes. 7. Invert pans to cool cakes. (Do not allow top of cakes to come in contact with any surface during the cooling period. Cakes may be raised by placing a can under each corner of the baking pan.) When cool, remove cake from pan and frost. When ready to serve, cut sheet cakes 6 by 9 and each loaf cake into 8 portions.

*Egg whites must be free of egg yolks.

**Mixing utensils and baking pans must be free of fat.

APPLESAUCE CAKE and VARIATION

L–2 CAKES

Yield: 14 lb, 5 oz (2 gal) or 100 Portions
2 Sheet Cakes or 10 Loaves

Size of serving: 1 Piece (2¼ ounces)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
10.47	Raisins, seedless	1 lb, 8 oz	4½ cups	1. Preheat oven to 375° F. 2. Soak raisins in hot water about 10 minutes. Drain thoroughly. Set aside to cool before adding to batter.
22.68	Flour, wheat, soft (sifted)	3 lb, 4 oz	3¾ qt	3. Sift flour, baking powder, soda, cinnamon, cloves, salt, and sugar together into mixer bowl.
.66	Baking powder	1½ oz	3½ tbsp	
.33	Baking soda	¾ oz	1⅔ tbsp	
.22	Cinnamon, ground	½ oz	2 tbsp	
.11	Cloves, ground	¼ oz	1 tbsp	
.11	Salt	¼ oz	1 tsp	
19.19	Sugar, granulated	2 lb, 12 oz	1½ qt	
23.55	Applesauce, canned	3 lb, 6 oz	1½ qt (½ No. 10 can)	4. Add raisins, applesauce, and shortening to flour-sugar mixture. Beat 1 minute at low speed until blended (using beater) and continue beating for 2 minutes at medium speed. Scrape down bowl.
10.47	Shortening	1 lb, 8 oz	3½ cups	

APPLESAUCE CAKE and VARIATION—Continued

L–2 CAKES

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
12.21	Eggs, whole, fresh	1 lb, 12 oz . .	3½ cups . . . . (18 each)	5. Add eggs slowly to creamed mixture while beating at low speed. Scrape down bowl. Beat 3 minutes at medium speed. 6. Pour batter into greased and floured pans (Pan Grease, Recipe No. L–32 may be used) and bake in a moderate oven (375° F.) as follows: Sheet pan: 4 qt (7 lb) batter per pan. Bake 35 to 40 minutes. Loaf pan: 3 cups (1 lb, 6 oz) batter per pan. Bake 50 to 55 minutes. 7. Cool and frost. When ready to serve, cut sheet cake 6 x 9 and loaf cakes into 10 portions.
100.00				

NOTE: For manual method see Recipe No. L–22b Yellow Cake (Manual Method).

APPLESAUCE CAKE and VARIATION—Continued

L–2 CAKES

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
	VARIATION: Applesauce Cake (Cake Mix): Raisins, seedless . . .	4½ cups	1 lb, 8 oz. . .	1. Soak raisins as instructed in step 2 of basic recipe.
	Cake mix, yellow. . Cinnamon, ground. Cloves, ground. . . . Baking soda . . . . . . Salad oil . . . . . . Water	10 lb. . . . . . ½ oz. . . . . . ¼ oz. . . . . . ¾ oz. . . . . . 8 oz	 2 tbsp. . . . . . 1 tbsp. . . . . . 1⅔ tbsp . . . . 1 cup . . . . . . 1¼ qt.	2. Put cake mix, cinnamon, cloves, soda, salad oil, and water together into mixer bowl. Beat at medium speed (using beater) for 3 minutes. Scrape down bowl.
	Applesauce, canned	3 lb, 6 oz. . .	1½ qt . . . . . (½ No. 10 can)	3. Add applesauce to mixture and beat at low speed for 3 minutes. Scrape down bowl once during beating. 4. Carefully fold raisins into mixture. 5. Follow instructions in steps 6 and 7 of basic recipe.

BANANA CAKE and VARIATION

L–3 CAKES

Yield: 15 lb, 4 oz (2¼ gal) or 100 Portions
2 Sheet Cakes or 12 Layers

Size of serving: 1 Piece (2½ ounces)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
21.31	Flour, wheat, soft (sifted)	3 lb, 4 oz	3¾ qt	1. Preheat oven to 375° F.
21.31	Sugar, granulated	3 lb, 4 oz	1¾ qt	2. Sift flour, sugar, salt, baking powder, soda, and milk together.
.51	Salt	1¼ oz	2 tbsp	
.62	Baking powder	1½ oz	3½ tbsp	
.51	Baking soda	1¼ oz	2¾ tbsp	
1.23	*Milk, nonfat, dry	3 oz	10½ tbsp	
19.67**	Bananas, fresh E.P.	3 lb	1½ qt	3. Beat peeled bananas at high speed (using beater) until bananas are completely mashed and free of lumps.
10.25	Shortening	1 lb, 9 oz	3½ cups	4. Add flour-sugar mixture, shortening and water to bananas. Beat 1 minute at low speed until blended (using beater) and continue beating for 2 minutes at medium speed. Scrape down bowl.
9.22	Water	1 lb, 6½ oz	2¾ cups	
.62	Vanilla	1½ oz	3 tbsp	

BANANA CAKE and VARIATION—Continued

L–3 CAKES

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
14.75	Eggs, whole, fresh.....	2 lb, 4 oz...	4½ cups .... (22 each)	5. Combine eggs and vanilla. Add slowly to creamed mixture while beating at low speed. Beat 3 minutes at medium speed. 6. Pour batter into greased and floured pans (Pan Grease, Recipe No. L–23 may be used) and bake in a moderate oven (375° F.) as follows: Sheet pan: 4½ qt (7 lb, 6 oz) batter per pan. Bake 30 to 35 minutes. 9 inch layer pan: 2¾ cups (20 oz) batter per pan. Bake 20 to 25 minutes. 7. Cool and frost. When ready to serve, cut sheet cake 6 x 9 and layer cakes (2 layers each) into 16 portions.
100.00				

*To use evaporated milk: delete nonfat, dry milk.
reduce shortening to 1 lb, 8 oz (3⅓ cups).
reduce water in step 4 to 1¼ cups.
add 1 lb (1¾ cups) evaporated milk in step 4.

**5 lbs bananas A.P. (10 to 15) will yield 1½ qts. Bananas must be thoroughly ripe.

NOTE: For manual method see Recipe No. L–22b Yellow Cake (Manual Method).

BANANA CAKE and VARIATION—Continued

L–3 CAKES

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
	VARIATION:			
	Banana Cake (Cake Mix):			
	*Bananas, fresh E.P.	3 lb	1½ qt	1. Beat bananas as instructed in step 3 of basic recipe.
	Cake mix, yellow	10 lb		2. Add cake mix, salad oil and 2 cups water to mashed bananas. Beat at low speed for 3 minutes (using beater). Scrape down bowl.
	Salad oil	8 oz	1 cup	3. Add balance of water and beat at low speed for 3 minutes. Scrape down bowl once during beating.
	Water		1 qt	4. Follow instructions in steps 6 and 7 of basic recipe.

*5 lbs bananas A.P. (10 to 15) will yield 1½ qts. Bananas must be thoroughly ripe.

BROWN SUGAR CAKE

L–4 CAKES

Yield: 15 lb, 12 oz (8½ qt) or 100 Portions
2 Sheet Cakes, 12 Layers or 156 Cup Cakes

Size of serving: 1 Piece (2½ ounces)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
25.44	Flour, wheat, soft (sifted)	4 lb	4½ qt	1. Preheat oven to 375° F.
.60	Salt	1½ oz	2¼ tbsp	2. Sift flour, salt, baking powder and milk together.
1.20	Baking powder	3 oz	6¾ tbsp	
2.39	*Milk, nonfat, dry	6 oz	1⅓ cups	
25.44	Sugar, brown, packed	4 lb	2¾ qt	3. Blend sugar, water and flavorings in mixer bowl at low speed (using beater) until smooth.
6.36	Water	1 lb	2 cups	
.40	Vanilla	1 oz	2 tbsp	
.40	Maple flavoring	1 oz	2 tbsp	
11.93	Shortening	1 lb, 14 oz	4¼ cups	4. Add flour mixture, shortening and water to sugar mixture. Beat 1 minute at low speed until blended and continue beating for 2 minutes at medium speed. Scrape down bowl.
8.35	Water	1 lb, 5 oz	2⅔ cups	
12.72	Eggs, whole, fresh	2 lb	1 qt (20 each)	5. Combine eggs and water. Add slowly to creamed mixture, while beating at low speed. Scrape down bowl. Beat 3 minutes at medium speed.
4.77	Water	12 oz	1½ cups	
100.00				

BROWN SUGAR CAKE—Continued

L–4 CAKES

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
				6. Pour batter into greased and floured pans (Pan Grease, Recipe No. L–23 may be used) and bake in a moderate oven (375° F.) as follows: Sheet pan: 4 qt (7 lb, 10 oz) batter per pan. Bake 30 to 35 minutes. 9 inch layer pan: 2¾ cups (20 oz) batter per pan. Bake 25 to 30 minutes. Cupcakes: Fill each cup approximately half full. Bake 20 to 25 minutes. 7. Cool and frost. When ready to serve, cut sheet cakes 6 by 9 and layer cakes (2 layers each) into 16 portions.

*To use evaporated milk: delete nonfat, dry milk.
reduce shortening to 1 lb, 12 oz (1 qt).
delete water in step 3.
add 2 lb (3⅔ cups) evaporated milk in step 3.
reduce water in step 4 to 1⅔ cups.

BROWN SUGAR CAKE

(SHORTENING, BAKERY [EMULSIFIER])

L–4a CAKES

Yield: 15 lb, 13 oz. (8½ qt) or 100 Portions
2 Sheet Cakes, 12 Layers or 156 Cup Cakes

Size of serving: 1 Piece (2½ ounces)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
22.16	Flour, wheat, soft (sifted)	3 lb, 8 oz	4 qt	1. Preheat oven to 375° F.
.60	Salt	1½ oz	2¼ tbsp	2. Sift flour, salt, baking powder, and milk together.
1.48	Baking powder	¾ oz	8½ tbsp	
2.37	*Milk, nonfat, dry	6 oz	1⅓ cups	
28.49	Sugar, brown, packed	4 lb, 8 oz	3 qt	3. Blend sugar, water, and flavorings in mixer bowl at low speed (using beater) until smooth.
12.66	Water	2 lb	1 qt	
.30	Vanilla	¾ oz	1½ tbsp	
.30	Maple Flavoring	¾ oz	1½ tbsp	
9.49	Shortening, bakery (emulsifier)	1 lb, 8 oz	3½ cups	4. Add flour mixture and shortening to sugar mixture. Beat 1 minute at low speed until blended and continue beating for 3 minutes at medium speed. Scrape down bowl.

BROWN SUGAR CAKE—Continued
(SHORTENING, BAKERY [EMULSIFIER])

L–4a CAKES

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
12.66	Eggs, whole	2 lb	1 qt (20 each)	5. Combine eggs and water. Add slowly to creamed mixture while beating at low speed. Scrape down bowl. Beat 3 minutes at medium speed.
9.49	Water	1 lb, 8 oz	¾ qt	6. Pour batter into greased and floured cake pans. (Pan Grease, Recipe No. L–23 may be used) and bake in a moderate oven (375° F.) as follows: Sheet pan: 4 qt (7 lb, 10 oz) batter per pan. Bake 30 to 35 minutes. 9 inch layer pan: 2¾ cups (20 oz) batter per pan. Bake 25 to 30 minutes. Cupcakes: Fill each cup approximately half full. Bake 20 to 25 minutes per pan.
100.0				7. Cool and frost. When ready to serve, cut sheet cakes 6 x 9 and layer cakes (2 layers each) into 16 portions.

*To use evaporated milk: delete nonfat, dry milk.
reduce shortening to 1 lb, 6 oz (¾ qt).
reduce water in step 3 to 1 cup.
add 2 lb (3⅔ cups) evaporated milk in step 3.

CHOCOLATE CAKE and VARIATION

L–5 CAKES

Yield: 16 lb (8½ qt) or 100 Portions
2 Sheet Cakes, 12 Layers or 156 Cupcakes

Size of serving: 1 Piece (2½ ounces)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
18.79	Flour, wheat, soft (sifted)	3 lb	3⅓ qt	1. Preheat oven to 375° F.
25.05	Sugar, granulated	4 lb	2¼ qt	2. Sift flour, sugar, salt, baking powder, soda, cocoa, and milk together into mixer bowl.
.59	Salt	1½ oz	2¼ tbsp	
.68	Baking powder	1¾ oz	4 tbsp	
.50	Baking soda	1¼ oz	2¾ tbsp	
6.26	Cocoa	1 lb	1 qt	
2.35	*Milk, nonfat, dry	6 oz	1⅓ cups	
11.74	Shortening	1 lb, 14 oz	4¼ cups	3. Add shortening and water to flour-sugar mixture. Beat 1 minute at low speed until blended (using beater) and continue beating for 2 minutes at medium speed. Scrape down bowl.
14.48	Water	2 lb, 5 oz	4⅔ cups	
12.52	Eggs, whole, fresh	2 lb	1 qt (20 each)	4. Combine eggs, water, and vanilla. Add slowly to creamed mixture while beating at low speed. Scrape down bowl. Beat 3 minutes at medium speed.
6.26	Water	1 lb	2 cups	
.78	Vanilla	2 oz	4 tbsp	
100.00				

CHOCOLATE CAKE and VARIATION—Continued

L–5 CAKES

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
				5. Pour batter into greased and floured pans (Pan Grease, Recipe No. L–23 may be used), and bake in a moderate oven (375° F.) as follows: Sheet Pan: 4 qt (7 lb, 12 oz) batter per pan. Bake 30 to 35 minutes. 9 inch Layer Pan: 2¾ cups (20 oz) batter per pan. Bake 25 to 30 minutes. Cupcakes: Fill each cup approximately half full. Bake 20 to 25 minutes. 6. Cool and frost. When ready to serve, cut sheet cakes 6 x 9 and layer cakes (2 layers each) into 16 portions.

*To use evaporated milk: delete nonfat, dry milk.
reduce shortening to 1 lb, 12 oz (1 qt).
reduce water in step 3 to 1⅔ cups.
add 2 lb (3⅔ cups) evaporated milk in step 3.

NOTE: For manual method see Recipe No. L–22b, Yellow Cake (Manual Method).

CHOCOLATE CAKE and VARIATION—Continued

L–5 CAKES

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
	VARIATION:			
	Chocolate Cake (Cake Mix):			
	Cake Mix, devil's food	5 lb		1. Combine dry cake mixes in a mixing bowl. Stir lightly until well blended.
	Cake Mix, white	5 lb		
	Water		variable	2. Combine total amount of water specified on container for each cake mix.
				3. Prepare and bake combined cake mixes according to instructions on container. See Hints for Cake Mixes, page 9 for more detailed instructions.

CHOCOLATE CAKE

(SHORTENING, BAKERY [EMULSIFIER])

L–5a CAKES

Yield: 14 lb, 1 oz (2 gal) or 100 Portions
2 Sheet Cakes, 12 Layers or 156 Cupcakes

Size of serving: 1 Piece (2 ounces)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
16.88	Flour, wheat, soft (sifted)	2 lb, 6 oz	2⅔ qt	1. Preheat oven to 375° F.
28.00	Sugar, granulated	3 lb, 15 oz	2¼ qt	2. Sift flour, sugar, salt, baking powder, soda, cocoa, and milk together into mixer bowl.
.45	Salt	1 oz	1½ tbsp	
.45	Baking powder	1 oz	2¼ tbsp	
.22	Baking soda	½ oz	3¼ tsp	
5.33	Cocoa	12 oz	¾ qt	
2.00	*Milk, nonfat, dry	4½ oz	1 cup	
10.25	Shortening, bakery (emulsifier)	1 lb, 7 oz	3⅓ cups	3. Add shortening and water to flour-sugar mixture. Beat 1 minute at low speed until blended (using beater) and continue beating for 2 minutes at medium speed. Scrape down bowl.
16.00	Water	2 lb, 4 oz	4½ cups	
12.00	Eggs, whole, fresh	1 lb, 11 oz	3½ cups (18 each)	4. Combine eggs, water, and vanilla. Add slowly to creamed mixture while beating at low speed. Scrape down bowl. Beat 3 minutes at medium speed.
8.00	Water	1 lb, 2 oz	2¼ cups	
.45	Vanilla	1 oz	2 tbsp	
100.00				

CHOCOLATE CAKE—Continued
(SHORTENING, BAKERY [EMULSIFIER])

L–5a CAKES

	INGREDIENTS	WEIGHTS	MEASURES	METHOD
				5. Pour batter into greased and floured pans (Pan Grease, Recipe No. L–23 may be used) and bake in a moderate oven (375° F.) as follows: Sheet pan: 1 gal (6 lb, 14 oz) batter per pan. Bake 30 to 35 minutes. 9 inch layer pan: 2¾ cups (1 lb, 2 oz) batter per pan. Bake 25 to 30 minutes. Cup Cakes: Fill each pan approximately half full. Bake 20 to 25 minutes. 6. Cool and frost. When ready to serve, cut sheet cakes 6 x 9 and layer cakes (2 layers each) into 16 portions.

*To use evaporated milk: delete nonfat, dry milk.
reduce shortening to 1 lb, 6 oz (¾ qt).
reduce water in step 3 to 2¼ cups.
add 1 lb, 8 oz (2¾ cups) evaporated milk in step 3.

NOTE: For manual method see Recipe No. L–22b Yellow Cake (Manual Method).

BOSTON CREAM CAKE and VARIATIONS

L–6 CAKES

Yield: 15 lbs, 11 oz. (8½ qt) or 100 Portions
12 Layers

Size of serving: 1 Piece (2½ ounces)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
25.50	Flour, wheat, soft (sifted)	4 lb	4½ qt	1. Preheat oven to 375° F.
25.50	Sugar, granulated	4 lb	2¼ qt	2. Sift flour, sugar, salt, baking powder, and milk together into mixer bowl.
.60	Salt	1½ oz	2¼ tbsp	
.99	Baking powder	2½ oz	5½ tbsp	
2.39	*Milk, nonfat, dry	6 oz	1⅓ cups	
11.95	Shortening	1 lb, 14 oz	4¼ cups	3. Add shortening and water to flour-sugar mixture. Beat 1 minute at low speed until blended (using beater) and continue beating for 2 minutes at medium speed. Scrape down bowl.
14.74	Water	2 lb, 5 oz	4⅔ cups	
12.75	Eggs, whole, fresh	2 lb	1 qt (20 each)	4. Combine eggs, water, and vanilla. Add slowly to creamed mixture while beating at low speed. Scrape down bowl. Beat 3 minutes at medium speed.
4.78	Water	12 oz	1½ cups	
.80	Vanilla	2 oz	4 tbsp	
100.00				5. Pour batter into greased and floured pans (Pan Grease, Recipe No. L–23 may be used) and bake in a moderate oven (375° F.) as follows:

BOSTON CREAM CAKE and VARIATIONS—Continued

L–6 CAKES

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
				9 inch layer pan: 2¾ cups (20 oz) batter per pan. Bake 25 to 30 minutes. 6. Cool; cut each layer into 2 uniform layers using a long, sharp thin-bladed knife. Remove top layer; spread 1 cup vanilla filling (use double quantity vanilla filling, Recipe No. M–13 or ¼ Recipe No. O–21) on bottom layer. Replace top, matching edges. 7. Spread a thin layer of frosting, icing, or sifted powdered sugar on top of each cake. Chill thoroughly before cutting cakes into 8 portions.

*To use evaporated milk: delete nonfat, dry milk.
reduce shortening to 1 lb, 12 oz (1 qt).
reduce water in step 3 to 1⅔ cups.
add 2 lb (3⅔ cups) evaporated milk in step 3.

NOTES: 1. For manual method see Recipe No. L–22b Yellow Cake (Manual Method).
2. If Shortening, Bakery (Emulsifier) is used, utilize Recipe No. L–22a Yellow Cake (Shortening, Bakery (Emulsifier)) to prepare cake batter.

BOSTON CREAM CAKE and VARIATIONS—Continued

L–6 CAKES

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
	VARIATIONS: 1. Boston Cream Cake Cake Mix, yellow or white ..... Water	10 lbs.....	..... variable	1. Prepare and bake cake mix according to instructions on container. See Hints for Cake Mixes, page 9 for more detailed instructions. 2. Follow steps 5 through 7 in basic recipe.
	2. Chocolate Cream Cake...			1. Substitute chocolate filling (use double quantity of chocolate filling, Recipe No. M–13 or ¼ Recipe No. O–21) for vanilla filling.
	3. Washington Cake Jam or Jelly..... Sugar, powdered (sifted)	6 lb, 12 oz.. 4 oz	2¼ qts (3 No. 2½ cans) 1 cup	1. Substitute Jam or Jelly for vanilla filling using approximately ¾ cup per cake. 2. Sift sugar over top of cake before cutting.

DEVIL'S FOOD CAKE and VARIATIONS

L–7 CAKES

Yield: 14 lbs, 14 oz (1⅞ gal) or 100 Portions
2 Sheet Cakes, 12 Layers or 156 Cupcakes

Size of serving: 1 Piece (2½ ounces)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
20.12	Flour, wheat, soft (sifted)	3 lb	3⅓ qt	1. Preheat oven to 375° F.
26.83	Sugar, granulated	4 lb	2¼ qt	2. Sift flour, sugar, salt, baking soda, cocoa, and milk together into mixer bowl.
.63	Salt	1½ oz	2¼ tbsp	
.84	Baking soda	2 oz	4½ tbsp	
4.19	Cocoa	10 oz	2½ cups	
2.52	*Milk, nonfat, dry	6 oz	1⅓ cups	
10.90	Shortening	1 lb, 10 oz	3¾ cups	3. Add shortening and water to flour-sugar mixture. Beat 1 minute at low speed until blended (using beater) and continue beating for 2 minutes at medium speed. Scrape down bowl.
14.68	Water	2 lb, 3 oz	4⅓ cups	
11.74	Eggs, whole, fresh	1 lb, 12 oz	3½ cups (18 each)	4. Combine eggs, vinegar, water, and vanilla. Add slowly to creamed mixture while beating at low speed. Scrape down bowl. Beat 3 minutes at medium speed.
.84	Vinegar	2 oz	¼ cup	
5.87	Water	14 oz	1¾ cups	
.84	Vanilla	2 oz	4 tbsp	

DEVIL'S FOOD CAKE and VARIATIONS—Continued

L–7 CAKES

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
				5. Pour batter into greased and floured pans (Pan Grease, Recipe No. L–23 may be used) and bake in a moderate oven (375° F.) as follows: Sheet pan: 3⅔ qt (7 lb, 3 oz) batter per pan. Bake 30 to 35 minutes. 9 inch layer pan: 2¼ cups (18 oz) batter per pan Bake 25 to 30 minutes. Cupcakes: Fill each cup approximately half full. Bake 20 to 25 minutes. 6. Cool and frost, when ready to serve, cut sheet cakes 6 x 9 and layer cakes (2 layers each) into 16 portions.

*To use evaporated milk: delete nonfat, dry milk.
reduce shortening to 1 lb, 8 oz (3⅓ cups).
reduce water in step 3 to 1⅓ cups.
add 2 lb (3⅔ cups) evaporated milk in step 3.

NOTE: For manual method see Recipe No. L–22b Yellow Cake (Manual Method).

DEVIL'S FOOD CAKE and VARIATIONS—Continued

L–7 CAKES

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
	VARIATIONS: 1. Devil's Food Cake (Cake Mix): Cake Mix, Devil's Food Water	10 lbs.	. . . . .	1. Prepare and make cake mix according to instructions on container. See Hints for Cake Mixes, page 9 for more detailed instructions.
	2. Marble Cake: ½ recipe Devil's Food Cake ½ recipe Yellow Cake			1. Alternate spoonfuls of each mixture in greased and floured cake pans (Pan Grease Recipe No. L–23 may be used). Bake according to instructions in basic recipes.

DEVIL'S FOOD CAKE
(SHORTENING, BAKERY [EMULSIFIER])

L–7a CAKES

Yield: 14 lb, 11 oz (2 gal) or 100 Portions **Size of serving: 1 Piece (2½ ounces)**
2 Sheet Cakes, 12 Layers or 156 Cupcakes

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
18.73	Flour, wheat, soft (sifted)	2 lb, 12 oz	3 qt	1. Preheat oven to 375° F.
25.53	Sugar, granulated	3 lb, 12 oz	2¼ qt	2. Sift flour, sugar, salt, soda, cocoa, and milk together into mixer bowl.
.64	Salt	1½ oz	2¼ tbsp	
.85	Baking soda	2 oz	4½ tbsp	
4.47	Cocoa	10½ oz	2⅔ cups	
2.13	*Milk, nonfat, dry	5 oz	1⅛ cups	
10.21	Shortening, bakery (emulsifier)	1 lb, 8 oz	3½ cups	3. Add shortening and water to flour-sugar mixture. Beat 1 minute at low speed until blended (using beater) and continue beating for 3 minutes at medium speed. Scrape down bowl.
13.62	Water	2 lb	1 qt	
11.06	Eggs, whole	1 lb, 10 oz	3¼ cups (16 each)	4. Combine eggs, water, vinegar, and vanilla. Add slowly to creamed mixture while beating at low speed. Scrape down bowl. Beat 3 minutes at medium speed.
11.06	Water	1 lb, 10 oz	3¼ cups	
1.06	Vinegar	2½ oz	5 tbsp	
.64	Vanilla	1½ oz	3 tbsp	
100.00				

DEVIL'S FOOD CAKE—Continued
(SHORTENING, BAKERY [EMULSIFIER])

L–7a CAKES

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
				5. Pour batter into greased and floured cake pans (Pan Grease, Recipe No. L–23 may be used) and bake in a moderate oven (375° F.) as follows: Sheet pan: 3¾ qt (7 lb, 2 oz) batter per pan. Bake 30 to 35 minutes. 9 inch layer pan: 2¼ cups (18 oz) batter per pan. Bake 25 to 30 minutes. Cupcakes: Fill each cup approximately half full. Bake 20 to 25 minutes. 6. Cool and frost. When ready to serve, cut sheet cakes 6 x 9 and layer cakes (2 layers each) into 16 portions.

*To use evaporated milk: delete nonfat, dry milk.
reduce shortening to 1 lb, 6 oz (¾ qt).
reduce water in step 3 to 1½ cups.
add 1 lb, 11 oz (¾ qt) evaporated milk in step 3.

NOTE: For manual method use Recipe No. L–22b Yellow Cake (Manual Method).

LIGHT FRUIT CAKE and VARIATION

L–8 CAKES

Yield: 16 lb, 4 oz (1½ gal) or 100 Portions
4 Loaves

Size of serving: 1 Piece (2½ ounces)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
17.65	Raisins, seedless	2 lb, 14 oz	2¼ qt	1. Preheat oven to 300° F. 2. Soak raisins in hot water about 10 minutes. Drain thoroughly. Set aside to cool before adding to batter.
6.14	Cherries, Candied, whole	1 lb	2¼ cups	3. Chop cherries into quarters. 4. Chop nuts and mix with fruit.
30.70	Fruit, Mix, Candied	5 lb	2½ qts	
6.14	Walnuts, English	1 lb	1 qt	
6.14	Pecans	1 lb	1 qt	
7.68	Flour, wheat, hard (sifted)	1 lb, 4 oz	1¼ qt	5. Sift flour, sugar, salt, and mace together into mixer bowl.
7.68	Sugar, refined, granulated	1 lb, 4 oz	2¾ cups	
.19	Salt	½ oz	2¼ tsp	
.03	Mace	1/12 oz	1 tsp	
6.14	Shortening	1 lb	2¼ cups	6. Add shortening, water and vanilla to flour-sugar mixture. Beat 1 minute at low speed until blended (using beater) and continue beating for 2 minutes at medium speed. Scrape down bowl.
4.60	Water	12 oz	1½ cups	
.77	Vanilla	2 oz	4 tbsp	

LIGHT FRUIT CAKE and VARIATION—Continued

L–8 CAKES

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
6.14	Eggs, whole, fresh	1 lb	2 cups . . . . . (10 each)	7. Add eggs slowly to creamed mixture while beating at low speed. Scrape down bowl. Beat 3 minutes at medium speed. 8. Add fruit and nut mixture to batter and mix at low speed only until blended. 9. Pour batter into well greased and paper lined loaf pans and bake in a slow oven (300° F.) as follows: Loaf pan: 1½ qts (4 lb) batter per pan. Bake 2 to 2½ hours. 10. Remove from oven and allow to remain in pans until thoroughly cool. When ready to serve, remove paper and cut loaf cake into 25 portions.
100.00				

NOTE: For manual method see Recipe No. L–22b Yellow Cake (Manual Method) for mixing batter.

LIGHT FRUIT CAKE and VARIATION—Continued

L–8 CAKES

PER-CENT	INGREDIENTS	WEIGHTS		METHOD
	VARIATION:			
	Dark Fruit Cake:			
	Cinnamon, ground	¼ oz	1 tbsp	1. Add cinnamon, cloves, mace, and nutmeg to flour and sugar mixture before sifting.
	Cloves, ground		1 tsp	
	Mace, ground		1 tsp	
	Nutmeg, ground		1 tsp	
	Sugar, brown	1 lb, 4 oz	¾ qt	2. Substitute brown sugar for granulated sugar. Add to flour mixture after sifting.

LIGHT FRUIT CAKE
(SHORTENING, BAKERY [EMULSIFIER])

L–8a CAKES

Yield: 16 lb, 5 oz (1½ gal) or 100 Portions
4 Loaves

Size of serving: 1 Piece (2½ ounces)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
17.58	Raisins, seedless	2 lb, 14 oz	2¼ qt	1. Preheat oven to 300° F. 2. Soak raisins in hot water about 10 minutes. Drain thoroughly, set aside to cool before adding to batter.
6.12	Cherries, Candied, whole	1 lb	2¼ cups	3. Chop cherries into quarters. 4. Chop nuts and mix with fruit.
30.59	Fruit Mix, Candied	5 lb	2½ qts	
6.12	Walnuts, English	1 lb	1 qt	
6.12	Pecans	1 lb	1 qt	
7.65	Flour, wheat, hard (sifted)	1 lb, 4 oz	1¼ qt	5. Sift flour, sugar, salt, baking powder, and mace together into mixer bowl.
9.18	Sugar, granulated	1 lb, 8 oz	3½ cups	
.29	Salt	¾ oz	3½ tsp	
.10	Baking powder	¼ oz	1⅔ tsp	
.10	Mace	¼ oz	1 tbsp	
5.35	Shortening, bakery (emulsifier)	14 oz	2 cups	6. Add shortening, water and vanilla to flour-sugar mixture. Beat 1 minute at low speed until blended (using beater)
3.82	Water	10 oz	1¼ cups	
.10	Vanilla	¼ oz	1½ tsp	

LIGHT FRUIT CAKE—Continued
(SHORTENING, BAKERY [EMULSIFIER])

L–8a CAKES

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
				and continue beating for 2 minutes at medium speed. Scrape down bowl.
6.12	Eggs, whole	1 lb	2 cups . . . . . (10 each)	7. Combine eggs and water. Add slowly to creamed mixture while beating at low speed. Scrape down bowl. Beat 3 minutes at medium speed.
.76	Water (variable)	2 oz	¼ cup	8. Add fruit and nut mixture to batter and mix at low speed only until blended.
100.00				9. Pour batter into well greased and paper-lined loaf pans and bake in a slow oven (300° F.) as follows: Loaf pan: 1½ qts (4 lbs) batter per pan. Bake 2 to 2½ hours.
				10. Remove from oven and allow to remain in pans until thoroughly cool. When ready to serve, remove paper and cut each loaf into 25 portions.

NOTE: For manual method see Recipe No. L–22b Yellow Cake (Manual Method) for mixing batter.

FRUIT SHORTCAKE and VARIATIONS

L–9 CAKES

Yield: 14 lb, 10 oz or 100 Portions
100 Shortcake Biscuits

Size of serving: 1 Biscuit (2¼ ounces plus fruit and topping)

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
	SHORTCAKE—BISCUIT MIX:			
	Prepare Biscuit recipe as follows:			
41.09	Flour, wheat, hard (sifted)	6 lb	6 qt	1. Preheat oven to 450° F.
2.25	Baking powder	5¼ oz	¾ cup	2. Mix and sift flour, baking powder, salt, sugar and milk together.
.57	Salt	1⅓ oz	2 tbsp	
6.85	Sugar, granulated	1 lb	2¼ cups	
3.00	*Milk, nonfat, dry	7 oz	1½ cups	
14.99	Shortening	2 lb, 3 oz . . .	1¼ qt	3. Blend shortening into dry ingredients until mixture resembles coarse crumbs.
24.40	Water	3 lb, 9 oz . . .	1¾ qt	4. Add water and mix only enough to combine liquid and dry ingredients.
				5. Place dough on a lightly floured board, fold over 2 or 3 times and press down.
6.85	Butter, melted	1 lb	2 cups	6. Roll out dough with rolling pin to ⅜ inch thickness. Brush with one-half of the melted butter.
100.00				

FRUIT SHORTCAKE and VARIATIONS—Continued

L–9 CAKES

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
				7. Fold in half and cut with 2½ inch biscuit cutter. 8. Place on baking sheet and brush top with remaining butter. 9. Bake in a very hot oven (450° F.) 15 minutes.
	Fruit, frozen or fresh.....	20 lb.....	.....	10. Split baked biscuits while still hot and place fruit between halves and on top of biscuit. 11. Top with whipped topping or whipped cream if desired.

*To use evaporated milk: delete nonfat, dry milk.
reduce shortening to 2 lb (4½ cups).
reduce water in step 4 to 3½ cups.
add 2 lb, 6 oz (4½ cups) evaporated milk.

FROSTINGS AND FILLINGS

CHAPTER III

FROSTINGS AND FILLINGS

Section 1. INFORMATION

A. General Information Regarding Frostings

1. The terms icings and frostings are commonly used interchangeably, however, to simplify reference in the Master Menu, icings and frostings in the TM 10–412 series have been divided as follows:

a. ICINGS which are used on sweet rolls and coffee cakes as specified in TM 10–412–5 BREADS (BATTERS), CEREALS, and PASTE PRODUCTS.

b. FROSTINGS which are used for cakes, brownies, eclairs, etc. as specified in this manual TM 10–412–6 DESSERTS.

2. Frostings may be classified into three basic groups:

a. CREAM FROSTINGS are uncooked with a butter or shortening and powdered sugar base. Various flavorings, liquids, fruits, and nuts are added to the basic frosting for variety. They are easy to prepare and can be refrigerated. The volume will depend somewhat upon the amount of beating in the final steps of preparation and best results will be obtained if the ingredients are at room temperature (70–72° F.). Butter or shortening should be removed from the refrigerator in sufficient time to become soft and workable but not melted.

b. FUDGE FROSTINGS may be cooked or uncooked. Chocolate Fudge Frosting, Recipe No. M–6 is an uncooked fudge frosting in which the syrup and water are heated and then beaten into the powdered sugar, cocoa, and butter. It is important that uncooked fudge frostings be used while still warm. If the frosting becomes too cool to spread, it should be reheated in a hot water bath. Caramel Fudge Frosting, Recipe No. M–4 is a cooked fudge frosting, in which the brown sugar syrup is cooked to the soft ball stage (240° F.) and then powdered sugar is beaten into it. The cooking and cooling temperatures of a cooked fudge frosting are very important since the frosting will be hard to spread if overcooked, too soft to spread if undercooked and coarse and granular if beaten while too warm.

c. FOAM FROSTINGS are composed of a sugar syrup cooked to the soft ball stage (240° F.) and combined with beaten egg whites, salt, and other ingredients. It is important to cook the syrup to the correct temperature because if the syrup is under-

cooked the frosting will be sticky and too soft and if the syrup is overcooked the frosting will be hard and will crack when cut. The frosting should be beaten until cool and spread on cooled cakes as quickly as possible. The egg whites must be free of egg yolks and all utensils must be free of fat since either egg yolks or fat will retard the beating of the egg whites and will result in an unsatisfactory product with a low volume. Cream of tartar is an important ingredient in some foam frosting recipes since it gives stability to the egg whites and helps make a smooth frosting.

B. Hints for Preparation of Frostings

1. Meringue powder may be substituted for egg whites in foam frostings. Follow the directions on the can for reconstitution. Use a volume of powder and water equal to the volume of the unbeaten egg whites specified in the recipe.

2. Temperature is very important in cooked frostings. A candy thermometer should be used, if available. If no thermometer is available the temperature may be tested by dropping a small amount of the mixture into cold water (water test) and checking the hardness of the ball which is formed. A soft ball will be formed when syrup is between 235° to 240° F. Remove mixture from heat when testing for a soft ball.

3. Frostings should not be so strongly flavored that they detract from the flavor of the cake. Frostings should complement the flavor of the cake.

4. If a colored frosting is desired, it is best to mix the food coloring with a small amount of the frosting and then add the colored frosting to the larger amount until the desired color is obtained. Harsh strong colors should never be used except in small amounts for some specific decoration.

5. A butter cream frosting which is too thick can be thinned with a little water or milk before it is used. Care must be taken to add the liquid in very small amounts. Butter cream frosting which is too thin can be thickened by the addition of more powdered sugar. The additional powdered sugar should be mixed into the frosting until the desired consistency is reached.

6. Frostings may be made manually, if a mechanical mixer is not available, using a spoon in lieu of a beater and a wire whip where beating is indicated. The frostings will need to be beaten or whipped a longer time until smooth or creamy as indicated in the recipe.

C. Instructions for Frosting Cakes

1. Recipes in this section will frost or frost and fill cakes for 100 portions. The amount shown in each recipe will frost 2 sheet cakes or 156 cupcakes or will frost and fill 6 layer cakes (two 9-inch layers each) except for Chocolate Cover Frosting, Recipe No. M–5 and Ornamental Frosting, Recipe No. M–9 which have a very limited use.

2. Loose crumbs should be removed and the cake should be trimmed if necessary. Use a sharp knife to remove any hard or jagged edges before frosting the cakes.

3. Layer cakes may be formed into two 9-inch layers, a sheet cake may be cut in half to form two layers or two sheet cakes may be put together to form a layer cake.

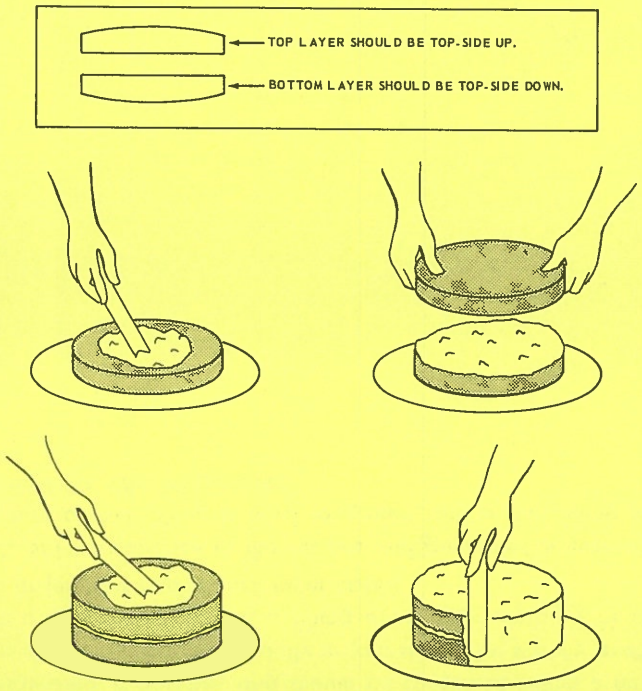

Figure 5. Frosting a layer cake.

4. When frosting a layer cake, the bottom layer should be inverted with the top side down. If one of the layers is thicker than the other, it should be put on the bottom. Spread frosting or filling evenly over the bottom layer (this layer will have the bottom of the layer turned up). Place the top layer over this with the top up. Spread frosting on the top and sides of the cake using a spatula for spreading, starting from the center and working outward and then frost the sides.

5. Cupcakes should be frosted by spreading the specified amount of frosting on top of the cupcake. It is not necessary to frost the sides.

6. A simple design may be made in the frosting by using a spatula to create a swirled effect. If more elaborate decorations are desired, Ornamental Frosting, Recipe No. M–9 should be used. This frosting is used only for decorative purposes because it becomes firm when exposed to the air. Any portion not in use should be covered with a damp cloth. (See Recipe No. M–9 for additional instructions.)

D. Use of Shortening, Bakery (Emulsifier)

Bakery (emulsifier) shortening may be used in frostings in lieu of butter in Central Pastry Kitchens. Twelve ounces of the bakery (emulsifier) shortening and 4 ounces of water will replace 1 pound of butter. The water should be added to the liquid in the recipe and the bakery (emulsifier) shortening used in lieu of the butter. No change in procedure is necessary.

E. General Information Regarding Fillings

1. Cake fillings add variety to plain or basic cakes. However, cream fillings such as vanilla cream fillings should always be refrigerated, if possible, and should be consumed within 3 hours from time of preparation. Jelly or jam should be slightly beaten with a fork when used as a filling using approximately ¾ cup jam or jelly for each 9-inch layer cake.

2. Strict adherence to the recipes and quantities is necessary because a thick filling is hard to spread and a thin filling will run over the sides of the cake.

3. An edging of butter cream frosting around the bottom layer of the cakes will help to contain the filling and form a base for the top layer of the cake.

4. Some precooked pie fillings such as Lemon Meringue, Recipes No. P–15 or 16 may be used as cake filling if the volume of the recipe is adjusted to yield 1 cup per 9-inch layer cake or 1½ qt to use between two sheet cakes.

5. See TM 10–411 Pastry Baking, Chapter 6, for more detailed instructions regarding frosting and fillings.

Section 2. FROSTING AND FILLING RECIPES

	Recipe No.	Page No.
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Banana Cream	M–13	159
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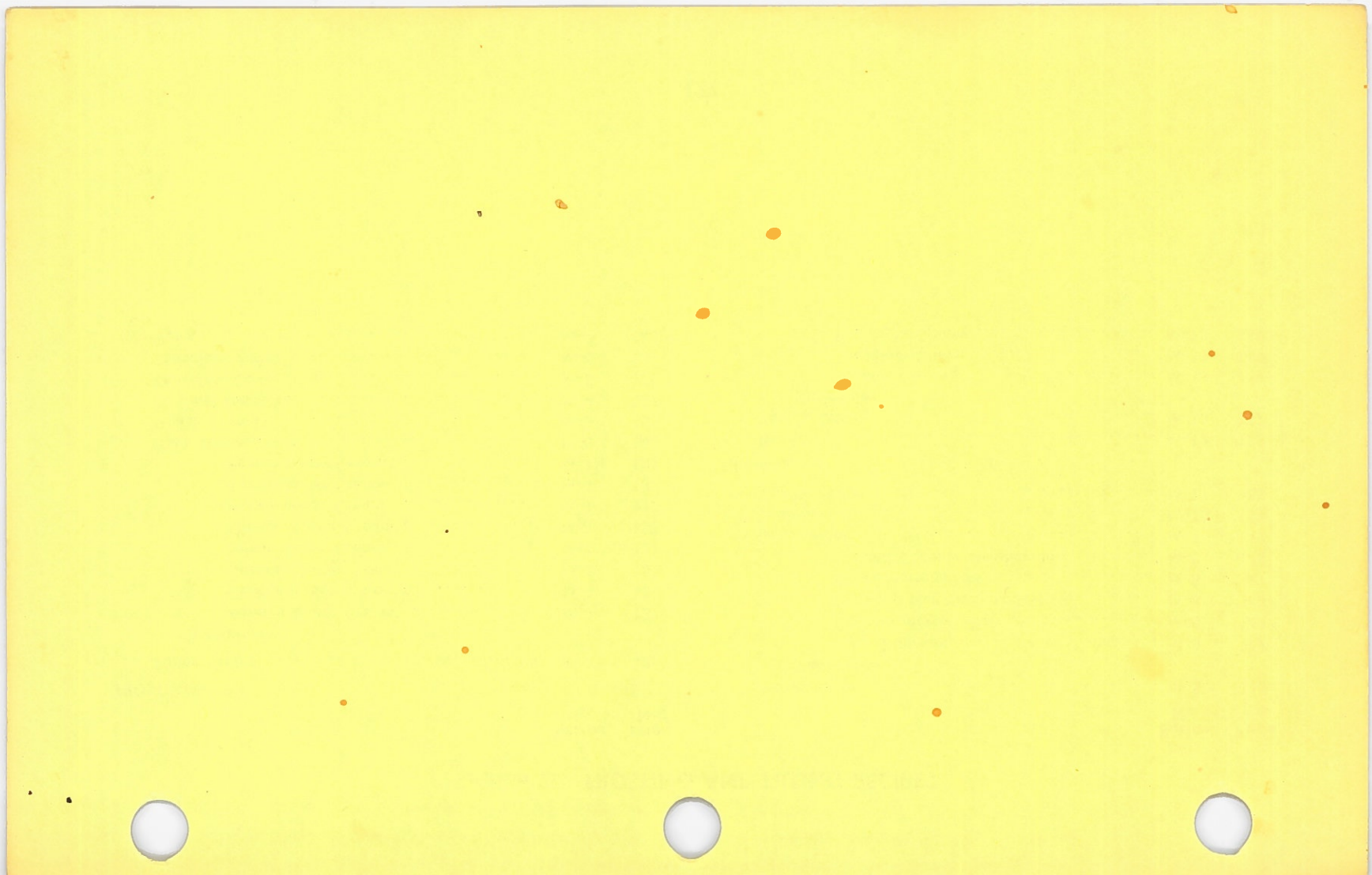

BUTTER CREAM FROSTING and VARIATIONS

M–1 FROSTINGS and FILLINGS

Yield: 6 lb (10½ cups) or Quantity to Frost
2 Sheet Cakes, 6 Layer Cakes or 156 Cupcakes

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Butter	1 lb, 4 oz	2½ cups	1. Cream butter in mixer bowl at medium speed (using beater) 1 to 3 minutes or until soft and creamy.
Sugar, powdered (sifted) Salt *Milk, nonfat, dry	4 lb, 12 oz 1 oz	4¾ qt 1 tsp 3½ tbsp	2. Sift sugar, salt and milk together and add to creamed butter.
**Water (Variable) Vanilla	 	½ cup 2 tbsp	3. Combine water and vanilla and add slowly to butter-sugar mixture while beating at low speed (using beater). Beat until moisture is absorbed. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until light and of desired consistency. 4. Spread on cool cake as follows: Sheet Cake: 1¼ qt (3 lb) per cake.

BUTTER CREAM FROSTING and VARIATIONS—Continued

M–1 FROSTINGS and FILLINGS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			Layer Cake (2 layers): 1¾ cups (1 lb) per cake: Cupcakes: 1 tbsp each or ¾ cup per dozen.

*To use evaporated milk: delete nonfat, dry milk.
delete water in step 3.
add 5½ oz (¾ cup) evaporated milk in step 3.

**The amount of water necessary may depend upon temperature and weather conditions.

BUTTER CREAM FROSTING and VARIATIONS—Continued

M–1 FROSTINGS and FILLINGS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
VARIATIONS:			
1. Banana Butter Cream Frosting:			
*Bananas, mashed E.P.	1 lb, 3 oz	2⅓ cups	1. Delete nonfat dry milk and water.
**Juice, lemon	1½ oz	3 tbsp	2. Add bananas and lemon juice in step 3.
*2 lb bananas A.P. will yield 1 lb, 3 oz E.P.			
**6 oz lemons A.P. (1½ each) will yield 3 tbsp juice.			
2. Chocolate Butter Cream Frosting:			
Cocoa	12 oz	¾ qt	1. Add cocoa to sugar - milk mixture in step 2.
Water, boiling		1¾ cup	2. Increase water in step 3 to this total.
3. Coconut Butter Cream Frosting:			
Coconut, prepared, sweetened	1 lb	1½ qt	1. Fold ½ of coconut in frosting after step 3. Sprinkle remaining coconut on top of frosted cakes.
4. Lemon Butter Cream Frosting:			
Lemon rind, grated	⅔ oz	4 tbsp	1. Delete vanilla.
*Juice, lemon	3 oz	6 tbsp	2. Add lemon rind and juice in step 3.
*8 oz lemons A.P. (2 each) will yield 6 tbsp juice.			

BUTTER CREAM FROSTING and VARIATIONS—Continued

M–1 FROSTINGS and FILLINGS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
5. Orange Butter Cream Frosting:			
Orange rind, grated	1 oz	⅓ cup	1. Delete milk, water and vanilla.
*Juice, orange	8 oz	1 cup	2. Add orange rind and juice in step 3.
*1 lb oranges A.P. (2 each) will yield 1 cup juice and ⅓ cup orange rind.			
6. Maple Butter Cream Frosting:			
Maple flavoring		3 tbsp	1. Use vanilla and maple flavoring in lieu of vanilla in step 3.
Vanilla		1 tbsp	
7. Mocha Butter Cream Frosting:			
Cocoa	4 oz	1 cup	1. Delete milk in step 2.
Coffee, double strength		1 cup	2. Add cocoa to sugar-salt mixture in step 2.
			3. Delete water and vanilla in step 3.
			4. Add coffee in step 3.
8. Peanut Cream Frosting:			
Peanut Butter	12 oz	1⅓ cup	1. Cream peanut butter with butter in step 1.
Water		1¾ cup	2. Increase water in step 3 to this total.

LIGHT BUTTER CREAM FROSTING

M–2 FROSTINGS and FILLINGS

Yield: 6 lb (3¼ qt) 100 Portions or Quantity to Frost
2 Sheet Cakes, 6 Layer Cakes or 156 Cupcakes

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Butter Shortening	12 oz 12 oz	1½ cups 1¾ cups	1. Cream butter and shortening together in mixer bowl at medium speed (using beater) 1 to 3 minutes or until soft and creamy.
Sugar, powdered (sifted) Salt *Milk, nonfat, dry	4 lb 2 oz	4 qt ¾ tsp 7 tbsp	2. Sift sugar, salt, and milk together and add to creamed mixture.
Water Vanilla	 	¾ cup 2 tbsp	3. Combine water and vanilla and add slowly to butter-sugar mixture while beating at low speed. Beat until moisture is absorbed. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until light and of desired consistency. 4. Spread on cool cake as follows: Sheet Cake: 6½ cups (3 lb) per cake.

LIGHT BUTTER CREAM FROSTING—Continued

M–2 FROSTINGS and FILLINGS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			Layer Cake (2 layers): 2 cups (1 lb) per cake. Cupcakes: 1½ tbsp each or 1⅛ cups per dozen.

*To use evaporated milk: delete nonfat, dry milk.
delete water in step 3.
add 10¾ oz (1¼ cups) evaporated milk in step 3.

FRENCH CREAM FROSTING

M–3 FROSTINGS and FILLINGS

Yield: 6 lb (1 gal) 100 Portions or Quantity to Frost 2 Sheet Cakes or 6 Layer Cakes

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Butter	2 oz	4 tbsp	1. Grease bottom of heavy sauce pan with butter.
*Milk, nonfat, dry	3 oz	10½ tbsp	2. Combine milk and flour. Add water and mix until free from lumps.
Water		3¼ cups	3. Place in greased saucepan, bring mixture to a boil, stirring constantly. Cook 3 minutes (mixture will be very thick). Cool.
Flour, wheat, hard (unsifted)	4½ oz	1 cup	
Butter	2 lb	1 qt	4. Cream butter at medium speed (using whip) for 2 minutes.
Sugar, granulated	2 lb	4½ cups	5. Add sugar gradually to butter while beating. Add salt and vanilla. Beat at high speed 4 minutes or until fluffy.
Salt		1 tsp	6. Add cool flour mixture gradually while beating at low speed. Scrape down bowl. Beat at medium speed about 5
Vanilla		3 tbsp	

FRENCH CREAM FROSTING—Continued

M–3 FROSTINGS and FILLINGS

INGREDIENTS	MEASURES	WEIGHTS	METHOD
			minutes or until fluffy. (All sugar crystals should be dissolved.) 7. Spread on cool cakes as follows: Sheet Cake: 2 qt (3 lb) per cake. Layer Cake (2 layers): 2¾ cup (1 lb) per cake.

*To use evaporated milk: delete nonfat, dry milk.
reduce water in step 1 to 1¾ cups.
add 1 lb (1¾ cups) evaporated milk in step 1.

NOTE: This frosting is better if it is chilled before spreading.

CARAMEL FUDGE FROSTING

M–4 FROSTINGS and FILLINGS

Yield: 6 lb (2 qt) 100 Portions or Quantity to Frost
2 Sheet Cakes, 6 Layer Cakes or 156 Cupcakes

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Butter	4 oz	½ cup	1. Combine butter, milk, salt, brown sugar and water in a heavy sauce pan. Heat mixture over low heat until sugar is dissolved, stirring constantly.
*Milk, nonfat, dry	2 oz	7 tbsp	
Salt		1 tbsp	
Sugar, brown	3 lb, 8 oz	2⅓ qt	2. Continue to cook, WITHOUT STIRRING, to 225° F. or until syrup forms a very soft ball in cold water (about 20 minutes).
Water		1¼ cups	3. Remove from heat and pour hot mixture into mixing bowl.
Sugar, powdered (sifted)	1 lb, 8 oz	1½ qt	4. Gradually add powdered sugar to sugar-butter mixture, while beating at low speed (using beater). Mix at medium speed until smooth.
Vanilla		1 tbsp	
Water (Variable)		½ cup	5. Add vanilla and just enough water to give a spreading consistency.

CARAMEL FUDGE FROSTING—Continued

M–4 FROSTINGS and FILLINGS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			6. Beat until creamy and thick enough to spread. 7. If frosting becomes too thick or heavy to spread, add 2 to 3 tbsp boiling water to frosting while beating. 8. Spread on cool cake as follows: Sheet Cake: 1 qt (3 lb) per cake. Layer Cake (2 layers): 1⅓ cups (1 lb) per cake. Cupcakes: ¾ tbsp each or 9 tbsp per dozen.

*To use evaporated milk: delete nonfat, dry milk.
reduce water in step 1 to ½ cup.
add 10¾ oz (1¼ cups) evaporated milk in step 1.

NOTE: Icing may be refrigerated if allowed to come to room temperature before use.

CHOCOLATE COVER FROSTING
(FOR BOSTON CREAM CAKE)

M–5 FROSTINGS and FILLINGS

Yield: 4 lb, 8 oz (1½ qt) 100 Portions or
Quantity to Glaze Top of 17, 9" Cakes

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sugar, powdered (sifted)	3 lb	3 qt	1. Sift sugar, cocoa and salt together into mixer bowl.
Cocoa	5 oz	1¼ cups	
Salt		½ tsp	
*Water, boiling (Variable)		1½ cups	2. Add boiling water, butter, and then vanilla to sugar-cocoa mixture while beating at low speed (using beater). Beat at medium speed about 3 minutes or until smooth.
Butter	8 oz	1 cup	
Vanilla		1 tbsp	3. Spread glaze on cool cakes as follows ⅓ cup (4 oz) per 9" cake.

*Quantity of water may need to be adjusted, depending upon temperature and the use of the frosting.

NOTE: This frosting is recommended for use on doughnuts, eclairs and brownies.

CHOCOLATE FUDGE FROSTING

M–6 FROSTINGS and FILLINGS

Yield: 5 lb, 15 oz (2¼ qt) 100 Portions or Quantity to Frost
2 Sheet Cakes, 6 Layer Cakes or 156 Cupcakes

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Butter	8 oz	1 cup	1. Place butter in mixer bowl and then add powdered sugar, salt, cocoa and vanilla.
Sugar, powdered (sifted)	4 lb	1 gal	
Salt		1 tsp	
Cocoa	8 oz	2 cups	
Vanilla		2 tbsp	
Syrup, blended corn and refiners	8 oz	¾ cup	2. Warm syrup and water thoroughly (do not boil) and add to other ingredients in mixer bowl. Beat at low speed (using beater) about 3 to 5 minutes or until smooth.
Water, boiling		¾ cup	3. Apply while still warm to cooled cake as follows: Sheet Cake: 1¼ qt (3 lb) per cake. Layer Cake (2 layers): 1¾ cups (1 lb) per cake. Cupcakes: 1 tbsp each or ¾ cup per dozen.

FLUFFY FROSTING

M–7 FROSTINGS and FILLINGS

Yield: 3 lb (3 qt) 100 Portions or Quantity to Frost
2 Sheet Cakes, 6 Layer Cakes or 156 Cupcakes

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Water Sugar, granulated	 1 lb, 8 oz	¾ cup 3½ cups	1. Combine water and sugar in a heavy sauce pan. **Heat mixture, stirring only until sugar is dissolved. Wash down crystals which form on the sides of the pan with a spatula dipped in water. Cook to 240° F. or until syrup forms a soft ball in cold water.
*Egg whites	8 oz	1 cup (8 each)	2. Beat egg whites at high speed** (using whip) until stiff but not dry, while syrup is cooking.
Sugar, powdered (sifted)	12 oz	¾ qt	3. Add ⅓ of the powdered sugar to the egg whites while mixing at low speed. 4. Beat at high speed for one minute. 5. Pour syrup in a fine slow stream over egg whites, while beating at high speed. Continue to beat 1 minute.

FLUFFY FROSTING—Continued

M–7 FROSTINGS and FILLINGS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			6. Add the remaining ⅔ of the powdered sugar as quickly as possible, beating at low speed. 7. Beat at high speed for three minutes. 8. Spread on cool cakes immediately as follows: Sheet Cake: 1½ qt (1 lb, 8 oz) per cake. Layer Cake (2 layers): 2 cups (8 oz) per cake. Cupcakes: 1 tbsp each or ¾ cup per dozen.

*Egg whites must be free of egg yolks.
**Utensils must be free of fat.

MARSHMALLOW FROSTING and VARIATIONS

M–8 FROSTINGS and FILLINGS

Yield: 2 lb, 10 oz (1½ gal) Quantity to Frost
2 Sheet Cakes, 6 Layer Cakes or 156 Cupcakes

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Water Cream of tartar Sugar, granulated	 2 lb	1 cup 1 tsp 4½ cups	1. Combine water, cream of tartar and sugar in a heavy sauce pan. **Heat mixture, stirring only until sugar is dissolved. Wash down crystals which form on the sides of the pan with a spatula dipped in water. Cook to 240° F. or until syrup forms a soft ball in cold water.
*Egg whites	12 oz	1⅓ cups (12 each)	2. Beat egg whites at high speed** (using whip) until stiff but not dry while syrup is cooking. 3. Pour syrup in a fine slow stream over egg whites, while beating at high speed. Continue beating about 7 minutes or until frosting is cool and stiff enough to spread.

MARSHMALLOW FROSTING and VARIATIONS—Continued

M–8 FROSTINGS and FILLINGS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Salt Vanilla Water, boiling		¾ tsp 1½ tbsp ⅓ cup	4. Add salt, vanilla and then water to frosting. 5. Beat at high speed 3 to 5 minutes or until cool again.
			6. Spread on cool cakes immediately as follows: Sheet Cake: 3 qt (1 lb, 5 oz) per cake. Layer Cake (2 layers): 1 qt (7 oz) per cake. Cupcakes: 2 tbsp each or 1½ cups per dozen.

*Egg whites must be free of egg yolks.
**Utensils must be free of fat.

MARSHMALLOW FROSTING and VARIATIONS—Continued

M–8 FROSTINGS and FILLINGS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
VARIATIONS:			
1. Lady Baltimore Frosting:			1. Use ⅔ basic recipe.
*Raisins	1 lb, 5 oz	1 qt	2. Chop raisins and drained cherries fine.
Nuts, chopped	1 lb	1 qt	3. Fold fruit and nuts into frosting after step 5.
Cherries, maraschino	4 oz	24 each	
2. Coconut Marshmallow Frosting:			
Coconut, prepared, sweetened	1 lb	1½ qts	1. Fold ½ of coconut in frosting after step 5. Sprinkle remaining coconut on top of frosted cakes, immediately after spreading the frosting.
3. Chopped Nut Marshmallow Frosting:			
Nuts, chopped	12 oz	¾ qt	1. Sprinkle chopped nuts on frosted cakes immediately after spreading the frosting.
4. Raisin Marshmallow Frosting:			
*Raisins	5 oz	1 cup	1. Chop raisins and fold into icing after step 5.

MARSHMALLOW FROSTING and VARIATIONS—Continued

M–8 FROSTINGS and FILLINGS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
5. Toasted Coconut Marshmallow Frosting:			
Coconut, prepared, sweetened	1 lb	1½ qts	1. Toast coconut by spreading on sheet pan and toasting in a slow oven (325° F.) about 10 minutes or until golden, stirring frequently. 2. Fold ½ of toasted coconut in frosting after step 5. Sprinkle remaining coconut on top of frosted cakes immediately after spreading the frosting.

*Soak raisins in hot water about 10 minutes, drain thoroughly. Set aside to cool before adding to frosting.

ORNAMENTAL FROSTING

M–9 FROSTINGS and FILLINGS

Yield: 2 lb, 4 oz (1¼ qt)

For decorating and ornamental use only— not to be used for frosting cakes.

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Egg whites	6 oz	¾ cup (6 each)	1. Put egg whites, cream of tartar, sugar and vanilla into mixer bowl.
Cream of tartar		1 tsp	2. Beat at low speed (using beater) until thoroughly mixed. Continue beating at medium speed about 3 to 5 minutes or until frosting is stiff enough to form sharp peaks.
Sugar, powdered (sifted)	2 lb	2 qt	3. Cover with a damp cloth until ready to use.
Vanilla		2 tsp	

*Egg whites must be free of egg yolks.

NOTE: 1. Food coloring may be used to tint portions of this frosting before using it to decorate cakes.

2. It is necessary to use a bag with this frosting for decorating or writing on cakes. An effective bag can be made by cutting a rectangular piece of paper (8" x 10" or 9" x 12") in half diagonally. Roll the triangle into a cone and secure it by turning the top corner down to the inside. For writing, cut a small piece off of the end of the bag. For decorating, cut a single or double V from the small end of the bag. Fill the bag half full of frosting. (Use a spatula to press down the frosting, making sure there are no bubbles in the tube.) Fold the top over and squeeze gently to apply to the cake.

It is advisable to practice this technique until proficiency is acquired before attempting to decorate a cake.

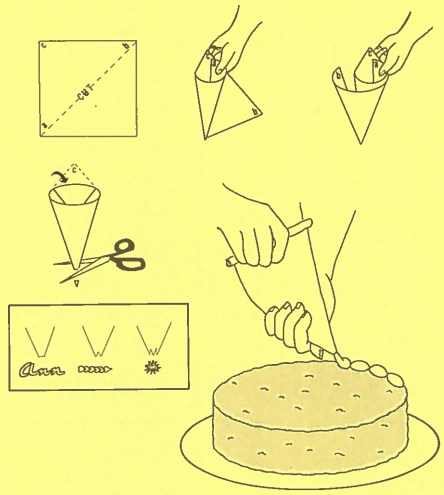

Figure 6. Preparation and use of a pastry tube.

SEAFOAM FROSTING

M–10 FROSTINGS and FILLINGS

Yield: 2 lb, 10 oz (1½ gal) Quantity to Frost
2 Sheet Cakes, 6 Layer Cakes or 156 Cupcakes

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Water Cream of tartar Sugar, brown	 2 lb	1 cup 1½ tsp 5⅓ cups	1. Combine water, cream of tartar and sugar in a heavy sauce pan.** Heat mixture, stirring only until sugar is dissolved. Wash down crystals which form on the sides of the pan with a spatula dipped in water. Cook to 240° F. or until syrup forms a soft ball in cold water.
*Egg Whites	12 oz	1½ cups (12 each)	2. Beat egg whites at high speed** (using whip) until stiff but not dry while syrup is cooking. 3. Pour syrup in a fine slow stream over egg whites, while beating at high speed. Continue beating about 7 minutes or until frosting is cool and stiff enough to spread.

SEAFOAM FROSTING—Continued

M–10 FROSTINGS and FILLINGS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Salt		¾ tsp	4. Add salt and water to frosting.
Water, boiling		⅓ cup	5. Beat at high speed 3 to 5 minutes or until cool again.
			6. Spread on cake immediately as follows: Sheet Cake: 3 qt (1 lb, 5 oz) per cake. Layer Cakes (2 layers): 1 qt (7 oz) per cake. Cupcakes: 2 tbsp each or 1½ cups per dozen.

*Egg whites must be free of egg yolks.
**Utensils must be free of fat.

VANILLA FUDGE FROSTING

M–11 FROSTINGS and FILLINGS

Yield: 6 lb, 8 oz (2¼ qt) 100 Portions or Quantity to Frost
2 Sheet Cakes, 6 Layer Cakes or 156 Cupcakes

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Butter	8 oz	1 cup	1. Place butter and shortening in mixer bowl and then add powdered sugar, salt and vanilla.
Shortening	7 oz	1 cup	
Sugar, powdered (sifted)	3 lb, 8 oz	3½ qt	
Salt		1 tsp	
Vanilla		2 tbsp	
Syrup, blended corn and refiners	1 lb, 13 oz	2½ cups	2. Warm syrup and water thoroughly (do not boil) and add to other ingredients in mixer bowl. Beat at low speed (using beater) about 3 to 5 minutes or until smooth.
Water, boiling		½ cup	3. Apply while still warm to cooled cake as follows: Sheet Cake: 1 qt (3 lb) per cake. Layer Cake (2 layers): 1⅔ cups (1 lb) per cake. Cupcakes: 1 tbsp each or ¾ cup per dozen.

PINEAPPLE FILLING

M–12 FROSTINGS and FILLINGS

Yield: 4 lb, 9 oz (1¾ qt) 100 Portions or Quantity to fill 1 Sheet Cake or 6 Layer Cakes

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sugar, granulated	6 oz	¾ cup	1. Combine sugar, pregelatinized starch and salt in dry mixing bowl. Stir until thoroughly blended.
Starch, pregelatinized	2½ oz	½ cup	
Salt		½ tsp	
Pineapple, canned, crushed	3 lb, 7 oz	1½ qt (½ No. 10 can)	2. Combine pineapple, water and butter. Bring to a boil and add to sugar-starch mixture, stirring constantly. Stir until smooth.
Water, boiling		½ cup	
Butter, melted	4 oz	½ cup	3. Cool slightly before spreading as follows: Sheet Cake (2 layers): 3½ cups (2 lbs, 3 oz) per cake. Layer Cake (2 layers): 1 cup (10 oz) per cake.

NOTE: An equal amount of cornstarch may be substituted for pregelatinized starch in step 1. Add blended sugar-starch-salt mixture to water in step 2. Bring to a boil and cook until thick and clear.

VANILLA CREAM FILLING and VARIATIONS

M–13 FROSTINGS and FILLINGS

Yield: 4 lb, 10 oz (1¾ qt) 100 Portions or Quantity to Fill 1 Sheet Cake or 6 Layer Cakes

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Water		5½ cups	1. Combine water, milk, sugar and salt in a heavy sauce pan and heat to boiling.
*Milk, nonfat, dry	4 oz	⅞ cup	
Sugar, granulated	4 oz	½ cup	
Salt		½ tsp	
Cornstarch	3 oz	9 tbsp	2. Combine cornstarch, sugar and water and stir to form a smooth paste. Add paste to boiling mixture stirring constantly and cook about 2 minutes or until thick.
Sugar, granulated	6 oz	¾ cup	
Water		½ cup	
Eggs, whole, fresh	5 oz	⅔ cup (3 each)	3. Beat eggs only until well blended. 4. Add a small amount of hot mixture to beaten eggs, stirring constantly. Add egg mixture to hot cooked mixture, stirring vigorously. Cook on low heat about 2 minutes or until eggs are cooked, stirring constantly.

VANILLA CREAM FILLING and VARIATIONS—Continued

M–13 FROSTINGS and FILLINGS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Butter Vanilla	2½ oz 	5 tbsp 1 tbsp	5. Remove filling from heat and add butter and vanilla. Stir only to mix well. 6. Cool slightly before spreading as follows: Sheet Cake (2 layers): 1¾ qt (4 lb) per cake. Layer Cakes (2 layers): 1 cup (10 oz) per cake.

*To use evaporated milk: delete nonfat, dry milk.
reduce butter to 1½ oz (3 tbsp).
reduce water in step 1 to 3½ cups.
add 1 lb, 6 oz (2¼ cups) evaporated milk in step 1.

Notes: 1. An equal amount of pregelatinized starch may be substituted for cornstarch in step 2. No change in method of preparation is necessary when making this change.
2. A few drops of egg food coloring (yellow) may be added if a richer color is desired.

VANILLA CREAM FILLING and VARIATIONS—Continued

M–13 FROSTINGS and FILLINGS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
VARIATIONS:			
Banana Cream Filling:			
Bananas, fresh A.P.	1 lb, 12 oz	5 each	1. Peel and slice bananas; add to slightly cooled filling after step 5.
Chocolate Cream Filling:			
Cocoa	2 oz	½ cup	1. Combine cocoa with other ingredients in step 2.
Pineapple Cream Filling:			
Pineapple, canned, crushed, drained	8 oz	1 cup	1. Fold pineapple and butter into hot filling after step 4.
Butter	1 oz	2 tbsp	

COOKIES

CHAPTER IV
COOKIES

Section 1. INFORMATION

A. General Information Regarding Cookies

1. Most cookies are composed of the same basic ingredients as cakes. Different types of cookies are made by varying the proportions of the basic ingredients and methods of mixing. The use of additional ingredients such as nuts, raisins and coconut also provide cookie variety.

a. PROPORTIONS. Soft, cake like cookies have a higher proportion of liquid (including eggs) and flour. A crisp, thin cookie has a higher proportion of sugar and shortening. A chewy cookie has a high percentage of sugar and liquid, but is lower in fat. For the function of various individual ingredients in cookies, see TM 10–411 Pastry Baking, Chapter 7.

b. METHODS OF MIXING.

(1.) The one stage mixing method generally is preferred for cookies because it requires less mixing time. The liquid and fat ingredients are placed in the bottom of the bowl and the dry ingredients added. The dough should be mixed 1 to 2 minutes at low speed.

(2.) The creaming method of mixing cookies requires more time but is preferable when the texture of the cookie is dependent upon the emulsification of fat and sugar. In both methods, care should be taken to avoid overmixing the dough.

c. CLASSIFICATION.

(1.) A stiff dough generally is formed into a roll, sliced and baked on sheet pans. Care should be taken not to overmix the dough or incorporate extra flour during mixing because this will toughen the cookies. These cookies also can be rolled out and cut into squares, circles, or fancy shapes. Except for shortbread cookies, this manual uses the method of forming the dough into a roll and then slicing the roll into uniform pieces since this method saves time and eliminates the problem of leftover dough. It is very important that the roll be uniform and that the slices be of the same thickness to assure the even baking of cookies. Cookies should all be the same size.

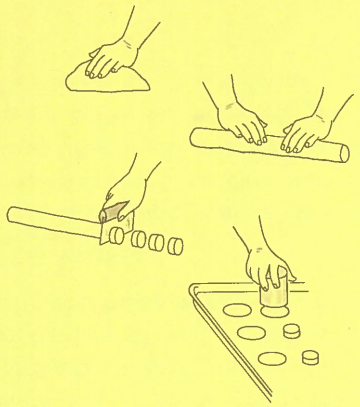

Figure 7. Rolling, cutting, and panning cookies.

(2.) A soft dough generally is formed into drop cookies. A spoon or a pastry bag may be used to drop them onto the sheet pans. Drop cookies should all be the same size to insure even baking.

(3.) A refrigerator dough generally is formed into a roll, wrapped and refrigerated until sliced and baked. It is necessary to refrigerate the dough since it generally is too soft to cut easily unless it has been thoroughly chilled. The dough should not be kept at room temperature before slicing any longer than necessary because it will soften and become very difficult to handle.

(4.) Bars are baked and then generally cut while warm to avoid breakage. They may be formed from rolls of dough flattened in a sheet pan or from dough spread into a sheet pan before baking.

(5.) Brownies are very rich cookies. The batter is quite heavy and must be smoothed in the sheet pan to insure an even thickness. There are two types of brownies; the heavier, chewy, fudge type or the cake type. The method of mixing determines the type of brownie. They may be frosted if desired.

2. Cookies should be made the day they are to be consumed except in unusual circumstances. When it is necessary to make a great many cookies for a special occasion, they should be protected from the air and stored properly to insure freshness. The following methods of storage are suggested:

a. Pack cookies in plastic bags, seal tightly and freeze. When ready to use thaw cookies in the sealed bag.

b. Store cookies in airtight covered containers such as pan or can with a tight cover.

c. Store cookies in cardboard boxes lined with brown paper, use paper between the layers of cookies and cover the box securely.

3. Cookies should be cooled thoroughly before packing. This also applies to cookies to be used in box lunches.

B. Hints for Successful Cookie Baking

1. Avoid overbaking cookies. Always test for doneness. Overbaked cookies become dry and lose their flavor rapidly.

2. Most cookies should be loosened from the pans and removed to other pans or racks to cool because they will continue to bake if left on the hot pans and generally will be difficult to remove when they are cool.

3. It is important to follow the instructions in the recipe regarding greasing pans because some cookies require a greased pan for baking but other cookies have enough fat in the dough to eliminate the need for greasing the pan. Heavy greasing encourages spreading of the cookies. Use cool sheet pans because cookie dough will melt and spread too much if a hot baking sheet is used.

4. Make each cookie the same size and thickness and space them evenly on the pan to insure uniform baking. Cookies may be flattened with the bottom of a can or glass dipped in sugar. The most efficient can for this purpose is the 14½ oz evaporated milk can. Cookies may also be flattened with a fork to make a criss cross design on the top.

5. If cookies are to be cut into special shapes, the dough should be rolled out to ¼ to ½ inch in thickness on a lightly floured board, cut into the desired shapes and baked as directed in the basic recipe. If cookie cutters are not available, an empty can of the desired size may be used. The can should have both ends removed, be thoroughly cleaned and have the edges smoothed before it is used.

6. To cut a roll of cookies evenly, it is suggested that a clean piece of wood or metal be notched, according to the width desired for each cookie, to be used as a guide in marking cookie rolls for slicing. A dough scraper should be used to cut the roll of cookie dough; however, a sharp knife is best for cutting refrigerator cookies.

7. If less than a full pan of cookies is to be baked, the cookies should be spaced evenly in the center of the pan to insure even baking.

8. See TM 10–411 Pastry Baking, Chapter 7 for further information regarding cookies.

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APPLE BROWNIES

N–1 COOKIES

Yield: 18 lb, 3 oz or 100 Portions, 2 Sheet Pans **Size of serving: 1 Brownie (2½ ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Apples, dehydrated	1 lb	2 qt	1. Combine apples and water. Bring to a boil and simmer 15 minutes or until tender. Let apples cool in juice, drain and chop.
Water		3½ qt	
Flour, wheat, hard (sifted)	2 lb, 4 oz	2¼ qt	2. Preheat oven to 350° F.
Salt	1⅓ oz	2 tbsp	3. Sift flour, salt, baking powder and soda together.
Baking powder	1 oz	2¼ tbsp	
Baking soda	⅔ oz	1½ tbsp	
Shortening	2 lbs	4½ cups	4. Cream shortening and sugar together until light. (Use beater at medium speed for 4 minutes when using mechanical mixer.)
Sugar, granulated	4 lbs	2¼ qt	
Eggs, whole, fresh	1 lb, 2 oz	2½ cups (11 each)	5. Add eggs, cinnamon and vanilla to creamed mixture. Beat until light.
Cinnamon, ground	½ oz	2 tbsp	6. Fold flour mixture into creamed mixture.
Vanilla		¼ cup	

APPLE BROWNIES—Continued

N–1 COOKIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Nuts, chopped	1 lb	1 qt	7. Carefully fold apples, nuts and raisins into mixture. Do not overmix. Mixture will be thick.
Raisins	8 oz	1½ cups	8. Spread half of mixture into each of two greased sheet pans and bake in a moderate oven (350° F.) about 40 minutes.
			9. Cool and cut each sheet pan 6 x 9.

*6 lb canned applesauce (1 No. 10 can) may be drained and substituted for dehydrated apples and water.

BANANA DROP COOKIES

N–2 COOKIES

Yield: 13 lbs or 100 Portions, 200 Cookies **Size of serving: 2 Cookies (1 ounce each)**

INGREDIENTS	WEIGHTS	MEASURES
*Bananas, mashed (fully ripened) E.P.	3 lb	1½ qt
Eggs, whole, fresh	1 lb, 4 oz	2½ cups (12 each)
Shortening	1 lb, 8 oz	3⅓ cups
Vanilla		3 tbsp
Flour, wheat, soft (sifted)	4 lb	4½ qt
Sugar, granulated	3 lb	6¾ cups
Baking powder	1¾ oz	4 tbsp
Baking soda	⅓ oz	2¼ tsp
Salt	1 oz	1½ tbsp

METHOD

1. Preheat oven to 400° F.
2. Put ingredients into mixing bowl in order listed and mix until ingredients are thoroughly blended. (Use beater at low speed for 1 to 2 minutes when using mechanical mixer. Scrape down bowl once during mixing.)
3. Drop by tablespoons 4 x 6 onto lightly greased sheet pans.
4. Bake in a hot oven (400° F.) about 12 minutes.
5. Loosen cookies from pans while still warm.

*5 lbs bananas A.P. (15 each) will yield 3 lbs mashed bananas.

BLARNEY STONES

N–3 COOKIES

Yield: 16 lb, 9 oz or 100 Portions, 2 Sheet Pans **Size of serving: 1 Cookie (2 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Eggs, whole, fresh	2 lb, 8 oz	1¼ qt (24 each)	1. Preheat oven to 325° F. 2. Beat eggs until thick and lemon colored.
Sugar, granulated	5 lb	2¾ qt	3. Gradually add sugar to beaten eggs, beating constantly.
Flour, wheat, soft (sifted) Baking powder Salt	2 lb, 8 oz 1¼ oz ½ oz	2¾ qt 2¾ tbsp 2¼ tsp	4. Sift flour, baking powder and salt together and add to egg mixture. Blend thoroughly.
Water, hot		1¼ qt	5. Add water to mixture and mix until smooth. 6. Pour half of mixture into each of two greased sheet pans and bake in a slow oven (325° F.) 40 minutes. 7. Cover with topping while still warm.

BLARNEY STONES—Continued

N–3 COOKIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Topping:			
Butter	1 lb, 8 oz	¾ qt	1. Cream butter and sugar together. Spread on warm cookies.
Sugar, powdered	2 lb	1¾ qt	
Nuts, chopped	8 oz	2 cups	2. Sprinkle nuts over topping. When ready to serve cut each sheet pan 6 x 9.

BUTTERNUT COOKIES

N–4 COOKIES

Yield: 12 lb, 15 oz or 100 Portions, 200 Cookies **Size of serving: 2 Cookies (1 ounce each)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Eggs, whole, fresh	1 lb	2 cups (10 each)	1. Put ingredients into mixing bowl in order listed and mix until smooth. (Use beater at low speed for 1 to 2 minutes when using mechanical mixer. Scrape down bowl once during mixing.)
Butter	1 lb, 4 oz	2½ cups	
Shortening	1 lb, 5 oz	¾ qt	
Vanilla		2 tbsp	
Flour, wheat, soft (sifted)	4 lb, 8 oz	1¼ gal	2. Divide dough into 10 pieces (about 1 lb, 4 oz each). Form into rolls 2 inches thick. Wrap in wax paper and chill at least three hours.
Sugar, brown	2 lb, 10 oz	1¾ qt	
Salt	1 oz	1½ tbsp	
Baking powder	2 oz	4½ tbsp	
Nuts, chopped	2 lb	2 qt	3. Slice each roll into 20 pieces, about ½ inch thick. Press top of each cookie into chopped nuts. Place cookies nut side up 5 x 7 on lightly greased sheet pans.
			4. Bake in a preheated hot oven (400° F.) 10 to 12 minutes.
			5. Loosen cookies from pans while still warm.

BUTTERSCOTCH BROWNIES

N–5 COOKIES

Yield: 14 lb, 11 oz (1¾ gal) or 100 Portions, 2 Sheet Pans **Size of serving: 1 Brownie (2 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Baking powder Flour, wheat, soft (sifted) Salt	1 oz 3 lb 1 oz	2¼ tbsp 3⅓ qt 1½ tbsp	1. Preheat oven to 350° F. 2. Sift baking powder, flour and salt together.
Sugar, brown Butter Shortening Vanilla	6 lb 1 lb 1 lb	1 gal 2 cups 2¼ cups 4 tbsp	3. Cream brown sugar, butter, shortening and vanilla together until light. (Use beater at low speed for 2 minutes when using mechanical mixer.)
Eggs, whole, fresh	2 lb	1 qt (20 each)	4. Beat eggs until thick and lemon colored. Pour eggs slowly into creamed mixture and whip until fluffy. (Use beater at medium speed for 2 minutes when using mechanical mixer.) 5. Add flour mixture to creamed mixture Blend thoroughly.
Nuts, chopped	1 lb, 8 oz	1½ qt	6. Fold chopped nuts into mixture.

BUTTERSCOTCH BROWNIES—Continued

N–5 COOKIES

PER-CENT	INGREDIENTS	WEIGHTS	MEASURES	METHOD
				7. Spread half of mixture into each of two greased sheet pans and bake in a moderate oven (350° F.) 35 minutes or until golden brown. 8. Cool and cut each sheet pan 6 x 9.

CHOCOLATE FUDGE BROWNIES and VARIATION

N–6 COOKIES

Yield: 13 lb, 1 oz or 100 Portions, 2 Sheet Pans **Size of serving: 1 Brownie (2 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Flour, wheat, soft (sifted)	2 lb	2¼ qt	1. Preheat oven to 350° F.
Sugar, granulated	5 lb	2¾ qt	2. Blend flour, sugar, cocoa and salt together in mixing bowl.
Cocoa	1 lb	1 qt	
Salt	⅔ oz	1 tbsp	
Shortening, softened	2 lb	4½ cups	3. Add shortening, eggs and vanilla to flour-sugar mixture. Beat until thoroughly blended (use beater at medium speed about 3 minutes when using mechanical mixer).
Eggs, whole, fresh	2 lb	1 qt (20 each)	
Vanilla		2 tbsp	
Nuts, chopped	1 lb	1 qt	4. Fold chopped nuts into mixture. 5. Spread half of mixture into each of two greased sheet pans (mixture should be about ½ inch thick) and bake in a moderate oven (350° F.) 20 to 25 minutes. Do not overbake. 6. Cool and cut sheet pan 6 x9.

CHOCOLATE FUDGE BROWNIES and VARIATION—Continued

N–6 COOKIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
VARIATION: Chocolate Cake Brownies			1. Preheat oven to 350° F. 2. Use ingredients shown in basic recipe. 3. Cream sugar, shortening, salt and vanilla together until light. (Use beater at low speed for 1 minute. Scrape down bowl. Beat at medium speed for 2 minutes when using mechanical mixer.) 4. Add eggs to creamed mixture and whip until fluffy. (Use beater at medium speed for 2 minutes when using mechanical mixer.) 5. Add flour and cocoa to creamed mixture. Mix only until blended. 6. Continue with step 4 of basic recipe.

CHOCOLATE COOKIES

N–7 COOKIES

Yield: 13 lb, 12 oz or 100 Portions, 200 Cookies **Size of serving: 2 Cookies (1 ounce each)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Flour, wheat, soft (sifted)	2 lb, 8 oz	2¾ qt	1. Sift flour, salt and baking powder together.
Salt	⅔ oz	1 tbsp	
Baking powder	1½ oz	3½ tbsp	
Shortening	2 lb	4½ cups	2. Cream shortening, sugar and cocoa together until light. (Use beater at medium speed about 4 minutes when using mechanical mixer.)
Sugar, granulated	5 lb	2¾ qt	
Cocoa	1 lb	1 qt	
Eggs, whole, fresh	2 lb, 8 oz	1¼ qt (24 each)	3. Add eggs and vanilla to creamed mixture. Beat until well blended and light.
Vanilla		4 tbsp	4. Add flour mixture to creamed mixture and mix only until ingredients are combined. Chill about 2 hours.
Sugar, powdered (sifted)	8 oz	2 cups	5. Divide dough into 12 pieces (about 1 lb each). Form into rolls 1¼ inches thick and roll in powdered sugar.

CHOCOLATE COOKIES—Continued

N–7 COOKIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			6. Slice each roll into 16 pieces. Dip ends of each piece in powdered sugar and place 5x7 on greased sheet pans. Do not flatten cookies. 7. Bake in a preheated, moderate oven (350° F.) about 8 minutes. Do not overbake. 8. Loosen cookies from pans while still warm.

CHOCOLATE CHIP COOKIES

N–8 COOKIES

Yield: 12 lb or 100 Servings, 200 Cookies **Size of serving: 2 Cookies (1 ounce each)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Flour, wheat, hard (sifted)	3 lb, 4 oz	3¼ qt	1. Preheat oven to 375° F.
Salt	1 oz	1½ tbsp	2. Sift flour and salt together.
Butter	4 oz	½ cup	3. Cream butter, shortening and vanilla thoroughly in mixing bowl, gradually add sugars and cream together until light. (Use beater at medium speed for three minutes when using mechanical mixer.) Scrape down bowl.
Shortening	1 lb, 12 oz	1 qt	
Vanilla		1 tbsp	
Sugar, brown	1 lb, 8 oz	1 qt	
Sugar, granulated	2 lb	4½ cups	
Eggs, whole, fresh	1 lb	2 cups (10 each)	4. Add eggs gradually to creamed mixture. Blend thoroughly.
Baking soda	⅔ oz	1½ tbsp	5. Dissolve soda in warm water, add gradually to creamed mixture. Blend thoroughly. (Use beater at medium speed for 1 minute when using mechanical mixer.)
Water, warm		2 tbsp	6. Add flour to creamed mixture and mix only until ingredients are combined.

CHOCOLATE CHIP COOKIES—Continued

N–8 COOKIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Chocolate, cooking semisweet, chips. See Recipe No. A–13.	2 lb, 4 oz . . .	1½ qt . . . . . (3–12 oz pkgs)	7. Add chocolate chips and stir until evenly distributed. 8. Drop by tablespoons 4 x 6 on ungreased sheet pans or divided dough into ten pieces (about 1 lb, 3 oz each). Form into rolls about two inches thick. Chill about 30 minutes. Cut each roll into ten pieces and each piece in half. Place half circles on baking sheets 4 x 6. 9. Bake in a moderate oven (375° F.) 12 to 15 minutes. 10. Loosen cookies from pans while still warm.

CHOCOLATE DROP COOKIES and VARIATIONS

N–9 COOKIES

Yield: 13 lb, 1 oz or 100 Portions, 200 Cookies **Size of serving: 2 Cookies (1 ounce each)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Flour, wheat, soft (sifted)	3 lb, 12 oz	4¼ qt	1. Preheat oven to 375° F.
Sugar, granulated	12 oz	1¾ cups	2. Sift flour, sugar and cocoa together.
Cocoa	12 oz	¾ qt	
Sugar, granulated	3 lb	6¾ cups	3. Cream sugar, syrup, shortening, salt, eggs and vanilla together until light. (Use beater at low speed for 3 minutes when using mechanical mixer.)
Syrup, corn and refiners	3 oz	4 tbsp	
Shortening	2 lb	4½ cups	
Salt	1¼ oz	2 tbsp	
Eggs, whole, fresh	5 oz	⅔ cup (3 each)	
Vanilla		2 tbsp	
*Milk, nonfat, dry	2½ oz	½ cup	4. Reconstitute milk; add soda and then add to creamed mixture. Blend thoroughly.
Water		1 qt	
Baking soda	1 oz	2¼ tbsp	5. Add flour-sugar mixture to creamed mixture and mix only until ingredients are combined. Do not overmix.
			6. Drop by tablespoons, or through size 10 pastry tube, 5 x 7 onto lightly greased sheet pan.

CHOCOLATE DROP COOKIES and VARIATIONS—Continued

N–9 COOKIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			7. Bake in moderate oven (375° F.) 14 to 16 minutes. 8. Loosen cookies from pans while still warm.

*To use evaporated milk: delete nonfat, dry milk.
reduce water in step 4 to 2¾ cups.
add 13½ oz (1½ cups) evaporated milk in step 4.

VARIATIONS: 1. Chocolate Coconut Drop Cookies: Coconut, prepared, sweetened	1 lb.	1½ qt	1. Add coconut in step 5.
2. Chocolate Nut Drop Cookies: Nuts, chopped	1 lb.	1 qt.	1. Add chopped nuts in step 5.
3. Chocolate Raisin Drop Cookies: Raisins	2 lb.	1½ qt	1. Wash and drain raisins and add after step 3.

CHOCOLATE OATMEAL COOKIES

N–10 COOKIES

Yield: 12 lb, 13 oz or 100 Portions, 200 Cookies **Size of serving: 2 Cookies (1 ounce each)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Eggs, whole, fresh	12 oz	1½ cups (8 each)	1. Put ingredients into mixing bowl in order listed and mix until ingredients are thoroughly blended. (Use beater at low speed for 1 to 2 minutes when using mechanical mixer. Scrape down bowl once during mixing.)
Shortening	2 lb, 4 oz	1¼ qt	
Water	14 oz	1¾ cups	
Vanilla		1½ tbsp	
Flour, wheat, hard (sifted)	2 lb	2 qt	
Sugar, granulated	4 lb	2¼ qt	2. Chill dough at least 30 minutes.
*Milk, nonfat, dry	1½ oz	5 tbsp	3. Divide dough into 10 pieces (about 1 lb, 4 oz each). Form into rolls and slice each roll into 20 pieces.
Baking powder	2 oz	4½ tbsp	
Salt	⅔ oz	1 tbsp	
Cocoa	12 oz	¾ qt	4. Place 4 x 6 on lightly greased sheet pans.
Cereal, rolled oats	1 lb, 14 oz	2¾ qt	5. Bake in a preheated moderate oven (375° F.) about 10 to 11 minutes. Do not overbake.
			6. Loosen cookies from pans while still warm.

*To use evaporated milk: delete nonfat, dry milk.
reduce water to 1 cup.
add 8 oz (⅞ cup) evaporated milk.

COCONUT COOKIES

N–11 COOKIES

Yield: 13 lb, 15 oz or 100 Portions, 200 Cookies **Size of serving: 2 Cookies (1 ounce each)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Flour, wheat, hard (sifted)	2 lb, 8 oz	2½ qt	1. Preheat oven to 375° F.
Salt	⅔ oz	1 tbsp	2. Sift flour, salt, baking powder and soda together.
Baking powder	1 oz	2¼ tbsp	
Baking soda	½ oz	3¼ tsp	
Shortening	1 lb, 4 oz	¾ qt	3. Cream shortening, butter and sugars together until light. (Use beater at medium speed for 4 minutes when using mechanical mixer.)
Butter	1 lb, 4 oz	2½ cups	
Sugar, granulated	2 lb, 4 oz	1¼ qt	
Sugar, brown	1 lb, 8 oz	1 qt	
Eggs, whole, fresh	1 lb	2 cups (10 each)	4. Add eggs and vanilla to creamed mixture. Beat until well blended and light.
Vanilla		2 tbsp	5. Add flour mixture to creamed mixture. Mix only until blended.
Coconut, prepared, sweetened	1 lb, 12 oz	10½ cups	6. Add coconut and cereal to flour-sugar mixture. Mix only until blended. Let dough stand 20 to 30 minutes to equalize moisture.
Cereal, rolled oats	1 lb, 4 oz	7½ cups	

COCONUT COOKIES—Continued

N–11 COOKIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			7. Divide dough into 10 pieces (about 1 lb, 3 oz each). Form into rolls on a slightly floured surface and slice each roll into 20 pieces. 8. Place 4 x 6 on ungreased sheet pans. 9. Bake in a moderate oven (375° F.) about 12 minutes or until lightly browned. 10. Loosen cookies from pans while still warm.

CRISP DROP COOKIES and VARIATIONS

N–12 COOKIES

Yield: 12 lb, 7 oz or 100 Portions, 200 Cookies **Size of serving: 2 Cookies (1 ounce each)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Flour, wheat, soft (sifted)	4 lb, 8 oz	1¼ gal	1. Preheat oven to 375° F.
Sugar, granulated	12 oz	1¾ cups	2. Sift flour and sugar together.
Sugar, granulated	3 lb	6¾ cups	3. Cream sugar, syrup, shortening, salt, eggs and vanilla together until light. (Use beater at low speed for 3 minutes when using mechanical mixer.)
Syrup, blended, corn and refiners'	3 oz	4 tbsp	
Shortening	2 lb	4½ cups	
Salt	1⅓ oz	2 tbsp	
Eggs, whole, fresh	5 oz	⅔ cups (3 each)	
Vanilla		2 tbsp	
*Milk, nonfat, dry	2½ oz	½ cup	4. Reconstitute milk; add soda and then add to creamed mixture. Blend thoroughly.
Water		2¾ cups	5. Add flour-sugar mixture to creamed mixture and mix only until ingredients are combined. Do not overmix.
Baking soda	1 oz	2¼ tbsp	6. Drop by tablespoons, or through size 10 plain pastry tube, 5 x 7 onto lightly greased sheet pans.

CRISP DROP COOKIES and VARIATIONS—Continued

N–12 COOKIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			7. Bake in moderate oven (375° F.) 14 to 16 minutes or until lightly browned. 8. Loosen cookies from pans while still warm.

*To use evaporated milk: delete nonfat, dry milk.
reduce shortening to 1 lb, 15 oz (4½ cups).
reduce water in step 4 to 1½ cups.
add 13½ oz (1½ cups) evaporated milk in step 4.

CRISP DROP COOKIES and VARIATIONS—Continued

N–12 COOKIES

INGREDIENTS	MEASURES	WEIGHTS	METHOD
VARIATIONS:			
1. Brown Sugar Drop Cookies:			1. Delete granulated sugar in step 3 and substitute brown sugar.
Sugar, brown	3 lb	2 qt	
Cinnamon, ground		1⅓ tbsp	2. Add cinnamon, cloves and ginger in step 1.
Cloves, ground		2 tsp	
Ginger, ground		2 tsp	
Raisins (optional)	2 lb	1½ qt	3. Wash and drain raisins and add after step 3.
2. Coconut Drop Cookies:			
Water		1 cup	1. Add water in step 4.
Coconut, prepared, sweetened	1 lb	1½ qt	2. Add coconut and orange extract in step 5.
Lemon extract		1½ tbsp	
3. Lemon Drop Cookies:			1. Delete vanilla in step 3 and substitute lemon extract.
Lemon extract		2 tbsp	
4. Raisin Drop Cookies:			1. Wash and drain raisins and add after step 3.
Raisins	2 lb	1½ qt	

CRISP TOFFEE BARS

N–13 COOKIES

Yield: 11 lbs, 1 oz or 100 Portions, 2 Sheet Pans **Size of serving: 1 bar (1½ ounce)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Butter	2 lb, 8 oz	1¼ qts	1. Preheat oven to 350° F.
Sugar, brown	3 lbs	2 qts	2. Cream butter thoroughly. (Use beater at medium speed for 5 minutes when using mechanical mixer.) Add sugar and vanilla to creamed butter and continue to beat about 5 minutes or until light and fluffy.
Vanilla		2 tbsp	
Flour, wheat, hard (sifted)	3 lbs	3 qts	3. Add flour to creamed mixture and mix until thoroughly blended. (Use beater at low speed for 1 minute when using mechanical mixer.) Mixture will be stiff.
Chocolate, cooking, semisweet chips	1 lb, 8 oz	1 qt (2 12-oz pkgs)	4. Fold chocolate chips and chopped nuts into mixture.
Nuts, chopped	1 lb	1 qt	5. Spread half of mixture into each of two ungreased sheet pans. Press mixture evenly in pan about ⅜" deep and bake

CRISP TOFFEE BARS—Continued

N–13 COOKIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			in a moderate oven (350° F.) for 25 minutes or until lightly browned. 6. Cut each sheet pan 6 x 9 while still warm. Cool before removing from pans.

FRUIT BARS

N–14 COOKIES

Yield: 13 lb, 5 oz or 100 Portions, 200 bars **Size of serving: 2 Bars (1 ounce each)**

INGREDIENTS	WEIGHTS	MEASURES
Eggs, whole, fresh	1 lb, 8 oz	¾ qt (15 each)
Shortening	1 lb, 8 oz	3⅓ cups
Molasses	1 lb, 8 oz	2 cups
Flour, wheat, hard (sifted)	4 lb	4 qt
Sugar, granulated	2 lb	4½ cups
Salt	1 oz	1½ tbsp
Baking soda	1 oz	2¼ tbsp
Cinnamon, ground	1 oz	4 tbsp
Ginger, ground	½ oz	2 tbsp
Raisins	2 lb, 10 oz	2 qt

METHOD

1. Preheat oven to 375° F.
2. Put ingredients into mixing bowl in order listed and mix until thoroughly blended. (Use beater at low speed for 1 to 2 minutes when using mechanical mixer. Scrape down bowl once during mixing.)
3. Divide dough into 12 pieces (about 1 lb each) and form into strips about 24 inches long on lightly greased sheet pans, 3 strips per sheet pan. Press strips down until they are about 2 inches wide.
4. Bake in a moderate oven (375° F.) 15 minutes.
5. Loosen baked strips from pans while still warm and cut into bars 1½ inches wide (16 bars per strip).
6. If desired, bars may be iced with water icing (J–51).

GINGER COOKIES

N–15 COOKIES

Yield: 13 lb, 15 oz or 100 Portions, 200 Cookies **Size of serving: 2 Cookies (1 ounce each)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Eggs, whole, fresh	1 lb, 8 oz	¾ qt (15 each)	1. Preheat oven to 375° F.
Shortening	1 lb, 8 oz	3⅓ cups	2. Put ingredients into mixing bowl in order listed and mix until smooth. (Use beater at low speed for 1 to 2 minutes when using mechanical mixer. Scrape down bowl once during mixing.)
Molasses	1 lb, 8 oz	2 cups	
Vanilla		3 tbsp	
Sugar, granulated	4 lb, 6 oz	2½ qt	
Flour, wheat, soft (sifted)	4 lb, 12 oz	5¼ qt	
Salt	1 oz	1½ tbsp	3. Divide dough into 10 pieces (about 1 lb, 6 oz each). Form into rolls 1½ inches thick and 10 inches long. Cut each roll into 20 pieces, about ½ inch thick. Place 4 x 6 on lightly greased sheet pans.
Baking powder	1½ oz	3½ tbsp	
Baking soda	1 oz	2¼ tbsp	
Ginger, ground	1 oz	4 tbsp	4. Bake in a moderate oven (375° F.) about 10 minutes.
Cinnamon, ground	½ oz	2 tbsp	5. Loosen cookies from pans while still warm.

HARVEST BARS

N–16 COOKIES

Yield: 14 lb, 10 oz or 100 Servings, 2 Sheet Pans — **Size of serving: 1 Bar (2 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Eggs, whole, fresh	1 lb, 2 oz	2¼ cups (11 each)	1. Preheat oven to 350° F. 2. Put eggs, pumpkin, shortening, sugar, flour, baking soda, salt, cinnamon and nutmeg into mixing bowl. Beat until thoroughly blended. (Use beater at low speed 1 minute, scrape bowl and then use beater at medium speed for 1 minute or until batter is smooth when using mechanical mixer.)
Pumpkin, canned	3 lb, 10 oz	1¾ qt (2 No. 2½ cans)	
Shortening	1 lb, 4 oz	¾ qt	
Sugar, granulated	4 lb	2¼ qt	
Flour, wheat, hard (sifted)	3 lb	3 qt	
Baking soda	1 oz	2¼ tbsp	
Salt	1 oz	1½ tbsp	
Cinnamon, ground		2 tsp	
Nutmeg, ground		2 tsp	
Nuts, chopped	8 oz	2 cups	3. Fold chopped nuts and raisins into mixture. 4. Pour half of mixture into each of two greased sheet pans and bake in a moderate oven (350° F.) 20 to 30 minutes. 5. When ready to serve, cut each sheet pan 6 x 9.
Raisins	1 lb	¾ qt	

HERMITS

N–17 COOKIES

Yield: 12 lb, 4 oz or 100 Portions, 200 Bars **Size of serving: 2 bars (1 ounce each)**

INGREDIENTS	WEIGHTS	MEASURES
Eggs, whole, fresh	14 oz	1¾ cups (9 each)
Shortening	1 lb, 5 oz	¾ qt
Molasses	1 lb, 2 oz	1½ cups
Water		1 cup
Flour, wheat, hard, sifted	4 lb, 4 oz	4¼ qt
Sugar, granulated	2 lb, 12 oz	1½ qt
Baking soda	½ oz	3⅓ tsp
Nutmeg, ground	½ oz	2 tbsp
Cinnamon, ground	½ oz	2 tbsp
Raisins	2 lb	1½ qt

METHOD

1. Preheat oven to 350° F.
2. Put ingredients into mixing bowl in order listed and mix until ingredients are thoroughly blended. (Use beater at low speed for 1 to 2 minutes when using mechanical mixer. Scrape down bowl once during mixing.)
3. Divide dough into 12 pieces (about 1 lb each) and form into strips about 24 inches long on lightly greased sheet pans, 3 strips per sheet pan. Press strips down until they are about 3 inches wide.
4. Bake in a moderate oven (350° F.) about 18 minutes or until brown.
5. Loosen baked strips from pans while still warm and cut into bars 1½ inches wide (16 bars per strip).

LEMON COOKIES and VARIATIONS

N–18 COOKIES

Yield: 13 lbs or 100 Portions, 200 Cookies **Size of serving: 2 Cookies (1 ounce each)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Eggs, whole, fresh	1 lb, 12 oz	3½ cups (18 each)	1. Preheat oven to 375° F. 2. Put ingredients into mixing bowl in order listed and mix until smooth. (Use beater at low speed for 1 to 2 minutes when using mechanical mixer. Scrape down bowl once during mixing.)
Shortening	1 lb, 12 oz	1 qt	
Butter	1 lb, 12 oz	3½ cups	
Lemon extract		2 tbsp	
Sugar, granulated	3 lb, 2 oz	1¾ qt	
Flour, wheat, soft (sifted)	5 lb	5½ qt	
Salt	1 oz	1½ tbsp	
Baking soda	½ oz	3⅓ tsp	
Sugar, powdered (sifted)	6 oz	1½ cups	3. Divide dough into 10 pieces (about 1 lb, 4 oz each). Form into rolls 2 inches thick and roll in powdered sugar. 4. Slice each roll into 20 pieces. Dip top of each piece in powdered sugar and place 4 x 6 on greased sheet pans. Do not flatten cookies. 5. Bake in a moderate oven (375° F.) 12 to 14 minutes. 6. Loosen cookies from pans while still warm.

LEMON COOKIES and VARIATIONS—Continued

N–18 COOKIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
VARIATIONS:			
1. Orange Cookies:			
Orange extract		2 tbsp	1. Delete lemon extract in step 2 and substitute orange extract and rind.
Orange rind, grated (optional)	1 oz	⅓ cup	
2. Vanilla Cookies:			1. Delete lemon extract in step 2 and substitute vanilla.
Vanilla		2 tbsp	

MOLASSES COOKIES

N–19 COOKIES

Yield: 12 lb, 10 oz or 100 Portions, 200 Cookies **Size of serving: 2 Cookies (1 ounce each)**

INGREDIENTS	WEIGHTS	MEASURES
Shortening	1 lb, 8 oz	3⅓ cups
Molasses	2 lb	⅔ qt
Water		2 cups
Sugar, granulated	3 lb	6¾ cups
Flour, wheat, hard (sifted)	5 lb	1¼ gal
Salt	1 oz	1½ tbsp
Baking soda	1 oz	2¼ tbsp
Cinnamon, ground	½ oz	2 tbsp
Ginger, ground	¼ oz	1 tbsp

METHOD

1. Preheat oven to 375° F.
2. Put ingredients into mixing bowl in order listed and mix until smooth. (Use beater at low speed for 1 to 2 minutes when using mechanical mixer. Scrape down bowl once during mixing.)
3. Divide dough into 10 pieces (about 1 lb, 4 oz each). Form into rolls and cut each roll into 20 pieces.
4. Place 4 x 6 on lightly greased sheet pans and flatten to ¼ inch thickness.
5. Bake in a moderate oven (375° F.) about 10 minutes.
6. Loosen cookies from pans while still warm.

MINCEMEAT COOKIES

N–20 COOKIES

Yield: 13 lb, 5 oz or 100 Portions, 200 Cookies **Size of serving: 2 Cookies (1 ounce each)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Mincemeat, canned	3 lb, 12 oz	1½ qts (½ No. 10 can)	1. Preheat oven to 375° F.
Eggs, whole, fresh	12 oz	1½ cups (8 each)	2. Put ingredients into mixing bowl in order listed and mix until ingredients are thoroughly blended. (Use beater at low speed for 1 minute when using mechanical mixer. Scrape down bowl once during mixing.)
Shortening	1 lb, 12 oz	1 qt	
Flour, wheat, hard (sifted)	4 lb	1 gal	
Sugar, granulated	3 lb	6¾ cups	
Salt	1 oz	1½ tbsp	3. Drop by tablespoons 5 x 8 on lightly greased sheet pans.
Baking soda	⅔ oz	1½ tbsp	4. Bake in a moderate oven (375° F.) 15 minutes or until lightly browned.
			5. Loosen cookies from pans while still warm.

OATMEAL COOKIES and VARIATIONS

N–21 COOKIES

Yield: 13 lb, 3½ oz or 100 Portions, 200 Cookies — **Size of serving: 2 Cookies (1 ounce each)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Raisins	2 lb	1½ qt	1. Preheat oven to 375° F. 2. Cover raisins with warm water; soak 10 minutes. Drain thoroughly.
Eggs, whole, fresh	12 oz	1½ cups (8 each)	3. Put eggs, water, vanilla, shortening and sugars into mixing bowl.
Water		½ cup	
Vanilla		2 tbsp	
Shortening	2 lb	4½ cups	
Sugar, granulated	1 lb, 8 oz	3½ cups	
Sugar, brown	2 lb	5⅓ cups	
Flour, wheat, hard (sifted)	2 lb	2 qt	4. Sift flour, salt, soda and baking powder together and add to egg-sugar mixture. Mix until smooth. (Use beater at low speed 2 to 3 minutes when using mechanical mixer.)
Salt	1 oz	1½ tbsp	
Baking soda	⅓ oz	2¼ tsp	
Baking powder	1¼ oz	2¾ tbsp	
Cereal, rolled oats	2 lb, 8 oz	3¾ qt	5. Add cereal and raisins to sugar-flour mixture. Mix only until blended.

OATMEAL COOKIES and VARIATION—Continued

N–21 COOKIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			6. Divide dough into 10 pieces (about 1¼ lb each). Form into rolls about 2 inches thick and slice each roll into 20 pieces. 7. Place 5 x 7 on lightly greased sheet pans and flatten to ¼ inch thickness. 8. Bake in a moderate oven (375° F.) 10 to 12 minutes. 9. Loosen cookies from pans while still warm.
VARIATIONS: 1. Oatmeal Chocolate Chip Cookies: Chocolate, cooking, semisweet, chips	2 lb, 4 oz. . .	1½ qt . . . . . (3 12-oz pkgs)	1. Delete raisins and substitute chocolate chips in step 5.
2. Oatmeal Nut Cookies: Nuts, chopped	1 lb.	1 qt.	1. Delete raisins and substitute nuts in step 5.

ORANGE BARS

N–22 COOKIES

Yield: 15 lb, 13 oz or 100 Portions, 2 Sheet Pans **Size of serving: 1 Bar (2¼ ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Oranges, fresh ..... A.P.	3 lb.....	6 each	1. Preheat oven to 350° F.
Raisins	2 lb.....	1½ qt.....	2. Quarter oranges, removes seeds and bitter ends.
			3. Chop oranges and raisins very fine or grind through medium blade of food chopper.
*Milk, nonfat, dry.....	4½ oz.....	1 cup	4. Put all ingredients in mixing bowl and mix until thoroughly blended. (Use beater at low speed for one minute. Scrape down bowl and then mix at medium speed 1 minute when using mechanical mixer.)
Water	.....	1 qt	
Eggs, whole, fresh	12 oz	1½ cups .... (8 each)	
Shortening	1 lb, 8 oz...	3⅓ cups	
Sugar, brown	3 lb.....	2 qt.....	
Cereal, rolled oats.....	1 lb, 4 oz...	7½ cups	5. Pour half of mixture into each of two greased pans and bake in a moderate oven (350° F.) about 45 minutes or until lightly browned.
Flour, wheat, soft (sifted).....	2 lb.....	2¼ qt.....	
Baking soda	¾ oz.....	1⅔ tbsp	
Salt	½ oz.....	2¼ tsp	6. Cool and cut each sheet pan 6 x 9.

*To use evaporated milk: delete nonfat, dry milk.
reduce shortening to 1 lb, 7 oz (3⅓ cups).
reduce water to 1¾ cups in step 4.
add 1 lb, 8 oz (2¾ cups) evaporated milk in step 4.

PEANUT BUTTER COOKIES

N–23 COOKIES

Yield: 13 lb, 5 oz or 100 Portions, 200 Cookies **Size of serving: 2 Cookies (1 ounce each)**

INGREDIENTS	WEIGHTS	MEASURES
Eggs, whole, fresh	1 lb, 4 oz	2½ cups (12 each)
Water		1¼ cups
Shortening	1 lb, 4 oz	¾ qt
Peanut Butter	1 lb, 12 oz	¾ qt (1 No. 2½ can)
Vanilla		2 tbsp
Sugar, brown	2 lb	1⅓ qt
Sugar, granulated	2 lb	4½ cups
Flour, wheat, hard (sifted)	4 lb	4 qt
Baking powder	2 oz	4½ tbsp
Salt	⅔ oz	1 tbsp

METHOD

1. Preheat oven to 375° F.
2. Put ingredients into mixing bowl in order listed and mix until smooth. (Use beater at low speed for 1 to 2 minutes when using mechanical mixer. Scrape down bowl once during mixing.)
3. Divide dough into 10 pieces, (about 1 lb, 5 oz each). Form into rolls and cut each roll into 20 pieces.
4. Place 4 x 6 on ungreased sheet pans and flatten to ¼ inch thickness.
5. Bake in moderate oven (375° F.) 14 minutes or until lightly browned.
6. Loosen cookies from pans while still warm.

PEANUT WAFERS

N–24 COOKIES

Yield: 13 lb or 100 Portions, 200 Cookies **Size of serving: 2 Cookies (1 ounce each)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Peanuts, roasted	3 lb	3 qt	1. Preheat oven to 375° F. 2. Grind peanuts.
Eggs, whole, fresh	6 oz	¾ cup (4 each)	3. Put ingredients into mixing bowl in order listed and mix only until blended. (Use beater at low speed for 1 to 2 minutes when using mechanical mixer. Scrape down bowl once during mixing.)
Shortening	1 lb, 9 oz	3½ cups	
Water		2¼ cups	
Vanilla		1 tbsp	
Flour, wheat, hard (sifted)	4 lb	4 qt	4. Divide dough into 10 pieces (about 1 lb, 4 oz each). Form into rolls about 1½ inches thick and 8 inches long.
Sugar, granulated	2 lb, 12 oz	1½ qt	
**Milk, nonfat, dry	1¾ oz	6 tbsp	
Baking soda	¼ oz	1¾ tsp	5. Cut cookies about ½ inch thick, 20 per roll. Place 4 x 6 on lightly greased sheet pans.
Baking powder	¾ oz	1¾ tbsp	6. Bake in a moderate oven (375° F.) 10 to 12 minutes. 7. Loosen cookies from pans while still warm.

*Peanuts should be ground. Chopped peanuts will yield a dry cookie.

**To use evaporated milk: delete nonfat, dry milk.
reduce water to 1⅓ cups. add 8¾ oz (1 cup) evaporated milk.

PINEAPPLE DROP COOKIES

N–25 COOKIES

Yield: 14 lb, 3 oz or 100 Portions, 200 Cookies **Size of serving: 2 Cookies (1 ounce each)**

INGREDIENTS	WEIGHTS	MEASURES
Pineapple, canned, crushed	3 lb, 7 oz	1½ qt (½ No. 10 can)
Eggs, whole, fresh	6 oz	¾ cup (4 each)
Shortening	1 lb, 12 oz	1 qt
Sugar, granulated	4 lb	2¼ qt
Vanilla		1½ tbsp
Flour, wheat, hard (sifted)	4 lb, 8 oz	4½ qt
Baking powder	1¼ oz	2¾ tbsp
Baking soda	1½ oz	3⅓ tbsp
Salt	1 oz	1½ tbsp

METHOD

1. Preheat oven to 375° F.
2. Put ingredients in mixing bowl in order listed and mix until ingredients are thoroughly blended. (Use beater at low speed for 1 to 2 minutes when using mechanical mixer. Scrape down bowl once during mixing.)
3. Drop by tablespoons 4 x 6 on lightly greased sheet pans.
4. Bake in a moderate oven (375° F.) 10 to 12 minutes or until lightly browned.
5. Loosen cookies from pans while still warm.

REFRIGERATOR COOKIES and VARIATIONS

N–26 COOKIES

Yield: 13 lb, 1 oz or 100 Portions, 400 Cookies **Size of serving: 4 Cookies (½ ounce each)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Eggs, whole, fresh	12 oz	1½ cups (8 each)	1. Put ingredients into mixing bowl in order listed and mix until ingredients are thoroughly blended. (Use beater at low speed for 1 to 2 minutes when using mechanical mixer. Scrape down bowl once during mixing.)
Shortening	2 lb, 10 oz	1½ qt	
Water		½ cup	
Vanilla		4 tbsp	
Flour, wheat, hard (sifted)	5 lb	1¼ gal	
Sugar, brown	1 lb, 8 oz	1 qt	
Sugar, granulated	1 lb, 12 oz	1 qt	
Salt	1¼ oz	2 tbsp	
Baking soda	⅓ oz	2¼ tsp	
Nuts, chopped (optional)	1 lb	1 qt	2. Add chopped nuts to batter. Mix only until blended. 3. Divide dough into 10 pieces (about 1 lb, 4 oz each). Form into rolls 2 inches thick. Wrap in wax paper and chill at least 3 hours. 4. Cut cookies about ¼ inch thick, 40 per roll. Place 5 x 7 on ungreased sheet pans.

REFRIGERATOR COOKIES and VARIATIONS—Continued

N–26 COOKIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			5. Bake in a preheated moderate oven (375° F.) about 10 minutes or until very lightly browned. 6. Loosen cookies from pans while still warm.
VARIATIONS: 1. Chocolate Refrigerator Cookies: Cocoa	8 oz	2 cups	1. Add cocoa in step 1.
2. Spice Refrigerator Cookies: Cinnamon, ground Cloves, ground Nutmeg, ground	 ½ oz ¼ oz 	 2 tbsp 1 tbsp 1½ tsp	1. Add cinnamon, cloves, and nutmeg in step 1.

SHORTBREAD COOKIES

N–27 COOKIES

Yield: 12 lb, 8 oz or 100 portions, 200 Cookies **Size of serving: 2 Cookies (1 ounce each)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Butter Sugar, granulated	4 lb, 8 oz... 2 lb, 8 oz...	2¼ qts ..... 1½ qts	1. Preheat oven to 350° F. 2. Cream butter and sugar together until light. (Use beater at medium speed when using mechanical mixer.)
Flour, wheat, hard (sifted)	5 lb, 8 oz...	5½ qts	3. Slowly add all but 1 cup flour to creamed mixture. Beat until smooth. (Use beater at low speed when using mechanical mixer.) 4. When dough is smooth, knead it gently about 10 times on floured board (use reserved cup of flour on board). 5. Roll dough ¼ to ½ inch thick and cut into 2 inch squares. 6. Bake on ungreased sheet pans in moderate oven (350° F.) 18 to 20 minutes or until lightly browned. 7. Loosen cookies from pans while still warm.

*Butter must be used for characteristic flavor.

SUGAR COOKIES

N–28 COOKIES

Yield: 13 lb, 1 oz or 100 Portions, 200 Cookies **Size of serving: 2 Cookies (1 ounce each)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Eggs, whole, fresh	1 lb	2 cups (10 each)	1. Preheat oven to 400° F.
Shortening	1 lb, 8 oz	3⅓ cups	2. Put ingredients into mixing bowl in order listed and mix until smooth. (Use beater at low speed for 1 to 2 minutes when using mechanical mixer. Scrape down bowl once during mixing.)
Water		1¼ cups	
Vanilla		3 tbsp	
Sugar, granulated	4 lb, 6 oz	2½ qt	
Flour, wheat, hard (sifted)	4 lb, 12 oz	4¾ qt	3. Divide dough into 10 pieces (about 1 lb, 4 oz each). Form into rolls and slice each roll into 20 pieces.
Salt	1 oz	1½ tbsp	
Baking powder	3 oz	6¾ tbsp	
*Milk, nonfat, dry	1¼ oz	¼ cup	
Sugar, granulated	¾ cup	6 oz	4. Dip each piece in sugar and place cookies sugar side up 4 x 6 on greased sheet pans. 5. Flatten cookies. 6. Bake in a hot oven (400° F.) 10 minutes or until lightly browned. 7. Loosen cookies from pans while still warm.

*To use evaporated milk: delete nonfat, dry milk. add 6½ oz (¾ cup) evaporated milk.
reduce water to ¾ cup.

VANILLA WAFERS

N–29 COOKIES

Yield: 12 lbs, 11 oz or 100 Portions, 300 Cookies **Size of serving: 3 Cookies (⅔ ounce each)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Flour, wheat, hard (sifted)	4 lb, 8 oz	4½ qt	1. Preheat oven to 375° F.
Salt	1¼ oz	2 tbsp	2. Sift flour and salt together.
Sugar, granulated	3 lb	6¾ cups	3. Cream sugar and shortening together until light. (Use beater at medium speed for 3 minutes when using mechanical mixer.)
Shortening	3 lb	1¾ qt	
Eggs, whole, fresh	2 lb	1 qt (20 each)	4. Add eggs and vanilla gradually to creamed mixture. Mix until smooth. (Use beater at low speed for 1 to 2 minutes when using mechanical mixer.)
Vanilla		5 tbsp	5. Add flour-salt mixture to creamed mixture. Mix until smooth. (Use beater at low speed for 1 to 2 minutes when using mechanical mixer.)
			6. Drop by teaspoons 4 x 6 on ungreased sheet pans.

VANILLA WAFERS—Continued

N–29 COOKIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			7. Bake in a moderate oven (375° F.) 10 to 12 minutes or until very lightly browned. 8. Loosen cookies from pans while still warm.

PUDDINGS AND
OTHER DESSERTS

CHAPTER V
PUDDINGS AND OTHER DESSERTS

Section 1. INFORMATION

A. This section of the dessert manual includes recipes for puddings, gelatins, fruits, and ice cream. Puddings may be divided into three basic groups:

1. CREAM PUDDINGS generally are prepared from eggs, sugar, starch or flour, milk, and flavorings. Basic ingredients can be used or they can be made from a prepared pudding mix. There are two types of pudding mixes; starch base which requires cooking until thickened and instant which does not require cooking. Starch base pudding is cooked over low heat and stirred constantly while cooking to prevent scorching and the formation of lumps. Instant pudding should be prepared according to the instructions on the container. Both types of puddings should be poured into a shallow pan and refrigerated. Puddings of this type should not be prepared in warm weather and should be consumed within 3 hours of preparation.

2. FRUIT PUDDINGS consist of canned, fresh, frozen, or dehydrated fruits combined with sugar, spices, flavorings, and other ingredients.

3. CAKE PUDDINGS utilize the methods and ingredients used in cake recipes with the addition of sauces, toppings, or fillings.

B. Recipes should be followed very closely when preparing gelatin desserts. A gelatin mixture will not become firm if too much liquid is used or if the gelatin powder is not completely dissolved. Too little liquid will yield a tough rubbery product. Gelatin may be whipped for variety. (Beat slightly thickened gelatin at high speed, using a whip, about 10 minutes or to a fine foam which will hold a peak and then refrigerate until firm.) Reserved fruit juice may be used a part of the liquid for gelatin to yield a more flavorful product.

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AMBROSIA

O–1 PUDDINGS and OTHER DESSERTS

Yield: 24 lb (3¼ gallons) or 100 Portions **Size of serving: ½ Cup (4 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Oranges, fresh .....A.P.	16 lb.....	32 each	1. Wash oranges. 2. Cut a slice off top and bottom; then cut away peel and membrane on sides. Cut in half lengthwise. Then slice each half crosswise into 5 or 6 pieces.
Pineapple, canned, chunks or tidbits...	6 lb, 13 oz..	3 qt..... (1 No. 10 can)	3. Combine pineapple and oranges.
Bananas, fresh .....A.P.	10 lb.....	30 each	4. Peel bananas and slice ¼ inch thick pieces into orange and pineapple mixture just before serving. Stir to prevent darkening.
Coconut, prepared, sweetened.....	1 lb.....	1½ qt.....	5. Sprinkle coconut over each serving. Top with ½ Maraschino cherry.
Cherries, Maraschino	1 lb, 12 oz..	1 28-oz jar..	

APPLE BROWN BETTY

O–2 PUDDINGS and OTHER DESSERTS

Yield: 36 lb, 3 oz or 100 Portions
2 Sheet Pans or 3 Steam Table Pans

Size of serving: ½ Cup (5 ounces)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Apples, canned	20 lb, 12 oz.	2½ gal (3 No. 10 cans)	1. Preheat oven to 350° F. 2. Combine apples, sugar, lemon juice and water.
Sugar, granulated	4 lb, 8 oz.	2½ qt	
*Juice, lemon		¾ cup	
Water		2 cups	
Bread, dry, cubed	3 lb	7½ qt	3. Cut bread into ½ inch cubes.
Sugar, brown	3 lb	2 qt	4. Combine brown sugar, cinnamon, nutmeg, and salt in mixing bowl. Melt butter. Add melted butter and cubed bread to sugar-spice mixture. Blend thoroughly. 5. Combine apples and sugar-bread mixture. 6. Pour into greased sheet pans or greased steam table pans.
Cinnamon, ground	¾ oz	3 tbsp	
Nutmeg, ground	½ oz	2 tbsp	
Salt	½ oz	2¼ tsp	
Butter	1 lb	2 cups	

APPLE BROWN BETTY—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Bread crumbs, dry, fine Butter	1½ lb 1 lb	1½ qt 2 cups	7. Melt butter, combine with bread crumbs and sprinkle over top of apple mixture. 8. Bake in moderate oven (350° F.) for 1 hour or until top is crisp and brown. When ready to serve, cut sheet pans 6 x 9 or steam table pans 4 x 8. 9. Serve with lemon sauce (Recipe No. Q–4) or whipped topping (Recipe No. Q–18).

*1 lb, 2 oz of lemons A.P. (4½ each) will yield ¾ cup of juice.

APPLE CRISP and VARIATIONS

C–3 PUDDINGS and OTHER DESSERTS

Yield: 31 lb, 3 oz or 100 Portions
2 Sheet Pans

Size of serving: 1 Piece (4¾ ounces)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
[a] Apples, canned	20 lb, 12 oz.	2½ gal (3 No. 10 cans)	1. Preheat oven to 375° F. 2. Arrange half of the apples in each of 2 grease sheet pans. (Do not drain apples.)
[b] Juice, lemon		½ cup	
Lemon rind, grated		1 tbsp	3. Sprinkle lemon juice and grated rind over apples.
Sugar, granulated	2 lb, 12 oz.	1½ qt	4. Combine sugar, pregelatinized starch, cinnamon and salt. Sprinkle half of the mixture evenly over apples in each of the pans.
[c] Starch, pregelatinized	4 oz	⅞ cup	
Cinnamon	¾ oz	3 tbsp	
Salt	⅔ oz	1 tbsp	
[d] Sugar, brown	3 lb	2 qt	5. Combine brown sugar, flour, baking powder, soda, salt and butter to form a crumbly mixture. Sprinkle half of the mixture evenly over apples in each of the pans.
Flour, wheat, hard (sifted)	2 lb	2 qt	
Baking powder	¼ oz	1⅔ tsp	
Baking soda	¼ oz	1¾ tsp	
Salt	⅔ oz	1 tbsp	
Butter, softened	2 lb	1 qt	

O–3 PUDDINGS and OTHER DESSERTS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			6. Bake in a moderate oven (375° F.) about 40 minutes or until top is browned. 7. When ready to serve, cut each sheet pan 6 x 9.

[a] 3 lbs (1½ No. 10 cans) dehydrated apples may be substituted for canned apples. Combine apples with 2 gal water, cover, bring to a boil and simmer 15 minutes or until tender (do not drain). If dehydrated apples are used, pregelatinized starch should be deleted.

[b] 12 oz lemons A.P. (3 each) will yield 4 oz (½ cup) juice.

[c] An equal amount of cornstarch may be substituted for pregelatinized starch.

[d] 3 lbs granulated sugar may be substituted for 3 lb brown sugar.

VARIATIONS:			
1. Cheese Apple Crisp: Cheese, cheddar, processed	1 lb.	1 qt.	1. Grate cheese and add to flour-sugar mixture in step 5.
2. Crunchy Apple Crisp: Cereal, rolled oats.	1 lb, 4 oz. . .	2 qt.	1. Delete ¾ qt flour in step 5 and substitute cereal.

APPLE PANDOWDY

O–4 PUDDINGS and OTHER DESSERTS

Yield: 39 lb, 14 oz or 100 Portions
2 Sheet Pans

Size of serving: 1 Piece (5 ounces)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Apples, canned	27 lb, 10 oz.	3⅓ gal. (4 No. 10 cans)	1. Preheat oven to 375° F. 2. Line each of two greased sheet pans with half of the sliced apples.
Sugar, brown	5 lb.	3½ qt.	3. Combine brown sugar, cinnamon, nutmeg and salt; sprinkle over top of apples. Dot with butter.
Cinnamon, ground	½ oz.	2 tbsp.	
Nutmeg, ground	½ oz.	2 tbsp.	
Salt	⅔ oz.	1 tbsp.	
Butter	8 oz	1 cup	
Flour, wheat, hard (sifted)	4 lb, 8 oz.	4½ qt.	4. Sift flour, sugar, baking powder, and salt together into mixing bowl.
Sugar, granulated	6 oz	¾ cup.	
Baking Powder	4 oz	9 tbsp.	
Salt	1⅓ oz.	2 tbsp.	
Shortening	1 lb, 2 oz.	2½ cup.	5. Blend shortening into dry ingredients until mixture resembles coarse crumbs.
*Milk, nonfat, dry	5½ oz.	1¼ cup.	6. Reconstitute milk. Add to flour mixture and blend together only enough to form a soft dough.
Water		6½ cup.	

APPLE PANDOWDY—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			7. Place dough on a lightly floured board, fold over 2 or 3 times and press down. 8. Roll out dough with rolling pin to ¼ inch thick. 9. Cover apples with layer of dough. 10. Bake in moderate oven (375° F.) 35 minutes or until top is very light brown.
Butter, melted	4 oz	½ cup.....	11. Remove from oven, brush top with melted butter. Return to oven and bake for approximately 5 minutes or until top is golden brown. When ready to serve, cut each pan 6 x 9. Serve with lemon sauce (Recipe No. Q–4) or hard sauce (Recipe No. Q–12).

*To use evaporated milk: delete nonfat, dry mik.
reduce shortening to 1 lb (2¼ cups).
reduce water in step 6 to 3¾ cups.
add 1 lb, 13 oz (3⅓ cups) evaporated milk in Step 6.

APPLESAUCE (FRESH APPLES)

O–5 PUDDINGS and OTHER DESSERTS

Yield: 27 lb, 8 oz (3⅛ gal) or 100 Portions **Size of serving: ½ Cup (4 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Apples, fresh, peeled and cored	20 lb	5 gal	1. Quarter the peeled and cored apples.
Water		2 qt	2. Place apples and water in stock pot. Cover. Bring to boil, reduce heat and simmer until tender.
Sugar	3 lb, 8 oz	2 qt	3. Add sugar and whip until sauce like consistency. Apples may be whipped in a mechanical mixer.

*26 lbs apples A.P. will yield 20 lbs peeled and cored.

NOTE: Water required will vary with type of apple; add only enough water to prevent sticking. If apples are tart, more sugar will be required.

VARIATION:			
Spiced Applesauce:			
Cinnamon, ground		1 tsp	1. Add spices to hot applesauce and stir.
Cloves, ground		½ tsp	

APPLESAUCE TORTE

O–6 PUDDINGS and OTHER DESSERTS

Yield: 31 lb, 6 oz or 100 Portions
2 Sheet Pans

Size of serving: 1 Piece (4½ ounces)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Raisins	1 lb	¾ qt	1. Preheat oven to 350° F. 2. Wash raisins. Drain thoroughly.
*Cornstarch	5 oz	1 cup	3. Mix cornstarch and sugar together. Add water. Stir until smooth.
Sugar, granulated	2 lb	4½ cups	
Water, cool		1¼ qt	4. Heat to boiling and cook until thick and smooth, stirring constantly. Remove from heat.
Butter	4 oz	½ cup	5. Add butter and spices to hot cornstarch mixture.
Cinnamon, ground	½ oz	2 tbsp	
Nutmeg, ground	¼ oz	1 tbsp	
Salt	½ oz	2¼ tsp	
Applesauce	10 lb, 2 oz	4½ qt (1½ No. 10 cans)	6. Add applesauce, raisins and lemon juice. Blend thoroughly.
**Juice, lemon		4 tbsp	

APPLESAUCE TORTE—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Flour, wheat, hard (sifted)	5 lb	5 qt	7. Mix flour, cereal, salt, sugar and butter together until crumbly.
Cereal, rolled oats	2 lb	3 qt	
Salt	½ oz	2¼ tsp	8. Place 3 quarts crumb mixture into each greased sheet pan spreading evenly over bottom of pan.
Sugar, brown	5 lb	3½ qt	
Butter	3 lb	1½ qt	9. Pour applesauce mixture over crumb mixture using approximately 3 quarts per sheet pan.
			10. Sprinkle remaining crumb mixture over top.
			11. Bake in moderate oven (350° F.) for 35 to 40 minutes or until lightly browned. When ready to serve, cut each pan 6 x 9.

*An equal amount of pregelatinized starch may be substituted for cornstarch. If pregelatinized starch is used, delete step 4. Melt butter and continue with step 5.

**6 ounces of lemons A.P. (1½ each) will yield 4 tbsp juice.

APRICOT CRISP and VARIATIONS

O–7 PUDDINGS and OTHER DESSERTS

Yield: 21 lb, 15 oz or 100 Portions
2 Sheet Pans

Size of serving: About ½ Cup (3¼ ounces)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Apricots, canned	20 lb, 4 oz	2¼ gal (3 No. 10 cans)	1. Preheat oven to 375° F. 2. Drain fruit and reserve juice. 3. Arrange fruit in 2 greased sheet pans. 4. Pour 1½ quarts juice over fruit.
Juice, apricot		1½ qt	
Sugar, granulated	1 lb	2¼ cups	5. Combine sugar, flour, and salt. Sprinkle evenly over apricots. Stir lightly to moisten flour mixture.
Flour, wheat, hard (sifted)	6 oz	1½ cups	
Salt		1 tsp	
Flour, wheat, hard (sifted)	1 lb, 4 oz	1¼ qt	6. Combine flour, baking powder, baking soda and salt; add cereal and brown sugar. Mix only until blended.
Baking powder		1½ tsp	
Baking soda		1½ tsp	
Salt	⅔ oz	1 tbsp	
Cereal, rolled oats	1 lb	1½ qt	
Sugar, brown	2 lb, 8 oz	1¾ qt	
Butter	1 lb, 8 oz	¾ qt	7. Add butter to the flour-sugar mixture and mix until crumbly.

APRICOT CRISP and VARIATIONS—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			8. Sprinkle half of the mixture evenly over fruit in each of the pans. 9. Bake in a moderate oven (375° F.) about 40 minutes or until browned. 10. When ready to serve, cut each sheet 6 x 9.
VARIATIONS:			
1. Cherry Crisp:			
Cherries, canned, red sour, pitted, water pack	19 lb, 5 oz	2¼ gal (3 No. 10 cans)	1. Substitute drained peaches and 1 quart and juice. 2. Add additional sugar to sugar-flour mixture in step 4.
Juice, cherry		1 qt	
Sugar, granulated	1 lb	2¼ cups	
2. Peach Crisp:			
Peaches, canned, quarters or slices, syrup pack	20 lb, 4 oz	2¼ gal (3 No. 10 cans)	1. Substitute drained peaches and 1 quart peach juice for drained apricots and apricot juice. (Slice peaches, if necessary.) 2. Blend cinnamon and nutmeg with sugar-flour mixture in step 4.
Juice, peach		1 qt	
Cinnamon, ground	¼ oz	1 tbsp	
Nutmeg, ground		2 tsp	

BAKED APPLES and VARIATIONS

O–8 PUDDINGS and OTHER DESSERTS

Yield: 100 Portions **Size of serving: 1 Apple Each (About 7 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Apples, fresh, whole.....A.P.	39 lb.....	100 each ...	1. Wash apples; remove cores. Score (slit with knife) apples once around the middle to prevent bursting. Place in sheet pans.
Water, hot	.....	2½ qt.....	2. Mix butter, cinnamon, salt, and sugar with water.
Butter	8 oz	1 cup	3. Pour over apples.
Cinnamon, ground	.....	2 tsp.....	4. Bake in moderate oven (375° F.) about 45 minutes or until tender, basting occasionally.
Salt	.....	2 tsp.....	
Sugar, granulated	7 lb.....	1 gal	

BAKED APPLES and VARIATIONS—Continued

O–8 PUDDINGS and OTHER DESSERTS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
VARIATIONS:			
1. Baked Apples with Raisin Coconut Filling:			
Raisins	1 lb, 8 oz	4½ cups	1. Mix raisins and coconut. Fill center of each apple with 1½ tbsp of mixture before baking.
Coconut, prepared, sweetened	8 oz	¾ qt	
2. Baked Apples with Raisin Nut Filling:			
Raisins	1 lb, 8 oz	4½ cups	1. Mix raisins and nuts. Fill center of each apple with 1½ tbsp of mixture before baking.
Nuts, chopped	1 lb, 4 oz	1¼ qt	

BREAD PUDDINGS and VARIATIONS

O–9 PUDDINGS and OTHER DESSERTS

Yield: 32 lb, 7 oz or 100 Portions
3 Steam Table Pans

Size of serving: ⅔ Cup (4½ ounces)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Raisins	3 lb	2¼ qt	1. Preheat oven to 350° F.
Bread (day old)	4 lb	3⅓ gal	2. Soak raisins in hot water about 10 minutes. Drain thoroughly.
Butter	1 lb	2 cups	3. Cut bread in ½" cubes. Place 4⅓ qts of bread in each of 3 greased steam table pans. Melt butter and pour over bread cubes, toss lightly. Toast in moderate oven (350° F.) until light brown.
Eggs, whole, fresh	3 lb	1½ qt (30 each)	4. Beat eggs slightly. Add sugar, salt, nutmeg, and vanilla. Mix until thoroughly blended.
Sugar, granulated	2 lb, 12 oz	1½ qt	
Salt	1 oz	1½ tbsp	
Nutmeg, ground	¼ oz	1 tbsp	
Vanilla		4 tbsp	
*Milk, nonfat, dry	2 lb	1¾ qt	5. Reconstitute milk. Add to egg mixture stirring constantly. Pour liquid over
Water		2¼ gal	

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			bread cubes, allowing about 1 gallon per pan. Add about one-third of the raisins to each pan. 6. Bake in moderate oven (350° F.) about 1 hour or until firm. After baking 15 minutes, stir to distribute raisins evenly throughout pudding. Serve warm or refrigerate until ready to use. When ready to serve, cut steam table pans 4 x 8.
VARIATIONS: 1. Chocolate Chip Bread Pudding: Chocolate, cooking, semi-sweet, chips	2 lb, 4 oz . . .	1½ qt . . . . . (3 12-oz pkg)	1. Substitute chocolate chips for raisins. Do not stir during baking.

BREAD PUDDINGS and VARIATIONS—Continued

O–9 PUDDINGS and OTHER DESSERTS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
2. Coconut Bread Pudding: Coconut, prepared, sweetened	1 lb, 8 oz . . .	2¼ qt	1. Substitute coconut for raisins. Add coconut to bread cubes and mix before adding egg mixture in step 4.

*To use evaporated milk: delete nonfat, dry milk.
reduce butter to 4 oz (½ cup).
reduce water in step 5 to 1¼ gallon.
add 10 lb, 13 oz (1¼ gal) evaporated milk in step 5.

BUTTERSCOTCH CREAM PUDDING

O–10 PUDDINGS and OTHER DESSERTS

Yield: 32 lb, 9 oz (3¼ gal) or 100 Portions — **Size of serving: ½ Cup (5 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Butter	1 lb, 8 oz	¾ qt	1. Melt butter in stock pot.
Sugar, brown	1 lb, 8 oz	1 qt	2. Stir in brown sugar and salt. Heat to boiling on low heat and cook for 3 minutes (or to 220° F.). Mixture should be completely blended with no separation.
Salt	1 oz	1½ tbsp	
*Milk, nonfat, dry	1 lb, 10 oz	5½ cups	3. Reconstitute milk. Add slowly to butter-sugar mixture. Heat to just below boiling point. Add butter.
Water, hot		7½ qt	
Butter	10 oz	1¼ cup	
Water, cold		2 qt	4. Combine cornstarch and cold water. Stir until smooth.
Cornstarch	1 lb, 4 oz	1 qt	5. Add cornstarch-water mixture and brown sugar to hot liquid while stirring with a wire whip.
Sugar, brown	3 lb	2 qt	6. Cook over medium heat until thick, about 20 minutes. Stir frequently.
Eggs, whole, fresh	4 lb	2 qt (40 each)	7. Beat eggs slightly. 8. Stir about 1 quart of hot mixture into

BUTTERSCOTCH CREAM PUDDING—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			eggs. Pour slowly into remaining hot mixture, stirring constantly. 9. Continue heating until mixture returns to a boil, about 10 minutes.
Vanilla	.....	½ cup.....	10. Remove from heat. Add vanilla. Mix thoroughly. 11. Pour into shallow serving pans. Refrigerate until ready to use.

*To use evaporated milk: delete nonfat, dry milk.
delete butter in step 3.
reduce water in step 3 to 1 gallon.
add 8 lb, 12 oz (1 gal) evaporated milk in step 3.

RED CHERRY PUDDING

O–11 PUDDINGS and OTHER DESSERTS

Yield: 17 lb (2⅛ gal) Batter, 1½ gal Sauce, 2 Sheet Pans, or 100 Portions **Size of serving: 1 Piece (4½ ounces) plus 3 Tablespoons Sauce**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Shortening Sugar, granulated Eggs, whole, fresh	1 lb, 13 oz 3 lb, 8 oz 1 lb, 2 oz	1 qt 2 qt 2¼ cups (12 each)	1. Preheat oven to 350° F. 2. Cream shortening and sugar until light (use beater at medium speed 3 minutes when using mechanical mixer). 3. Add eggs and beat until well blended.
Bran flakes, or crushed cereal flakes	1 lb	2½ qt	4. Add bran flakes and blend well (use beater at low speed about 30 seconds when using mechanical mixer).
Flour, wheat, hard, (sifted) Baking powder Salt	3 lb, 8 oz 2¾ oz ¼ oz	3½ qt 6 tbsp 1 tsp	5. Sift flour, baking powder and salt together into mixing bowl.
*Milk, nonfat, dry Water	3 oz	10½ tbsp 2¾ cups	6. Reconstitute milk. 7. Add sifted dry ingredients alternately with milk to creamed mixture. Mix after each addition. Begin and end with flour.

RED CHERRY PUDDING—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Cherries, canned, red sour, pitted	6 lb, 7 oz	3 qt (1 No. 10 can)	8. Drain cherries. Reserve juice. Fold cherries into mixture. 9. Spread 1 gallon (8 lb, 6 oz) batter in each of two sheet pans. 10. Bake in moderate oven (350° F.) 45 minutes or until light brown. Prepare sauce while cake is baking.
Cherry Sauce: Cherries, canned red sour, pitted	6 lb, 7 oz	¾ gal (1 No. 10 can)	1. Drain cherries and reserve juice. 2. Combine reserved cherry juice and enough water to yield one gallon. Heat to boiling.
Cherry juice and water		1 gal	
Sugar, granulated	3 lb	6¾ cups	3. Blend sugar, pregelatinized starch and salt in dry mixing bowl. Mix thoroughly (use beater at low speed when using mechanical mixer. Do not use whip). 4. Gradually add boiling juice to starch-sugar mixture (use beater at low speed
**Starch, pregelatinized	4 oz	⅞ cup	
Salt		1 tsp	

RED CHERRY PUDDING—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			when using mechanical mixer). Continue mixing until smooth. 5. Fold in cherries. 6. Cut each sheet pan 6 x 9. Serve hot or cold with sauce.

*To use evaporated milk: delete nonfat, dry milk.
reduce shortening to 1 lb, 12 oz (1 quart).
reduce water in step 6 to 1¼ cups.
add 1 lb (1¾ cups) evaporated milk in step 6.

**An equal amount of cornstarch may be substituted for pregelatinized starch. Add blended starch-sugar mixture to cherry juice. Bring to a boil and cook until thick and clear.

CHOCOLATE CAKE PUDDING and VARIATION

O–12 PUDDINGS and OTHER DESSERTS

Yield: 10 lb, 12 oz Batter Plus 14 lb, 3 oz topping or 100 Portions, 2 Sheet Pans **Size of serving: 1 Piece (3 ounces) Plus Topping**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Shortening	1 lb, 2 oz	2½ cups	1. Preheat oven to 350° F.
Sugar, granulated	3 lb	6¾ cups	2. Cream shortening and sugar until light (use beater at medium speed 10 minutes when using mechanical mixer).
Cocoa	4 oz	1 cup	3. Add cocoa to creamed mixture and continue mixing until well blended.
Flour, wheat, hard (sifted)	2 lb, 8 oz	2½ qt	4. Sift flour, baking powder and salt together.
Baking powder	1½ oz	3½ tbsp	
Salt	1 oz	1½ tbsp	
*Milk, nonfat, dry	4½ oz	1 cup	5. Reconstitute milk. Add vanilla.
Water		4½ cups	6. Add all of the flour mixture and then all of the milk. Mix until well blended (use beater at low speed about 10 seconds when using mechanical mixer). Scrape bowl.
Vanilla		6 tbsp	
Nuts, chopped	1 lb	1 qt	7. Fold nuts carefully into chocolate mixture.

CHOCOLATE CAKE PUDDING and VARIATION—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			8. Pour 2½ quarts (5 lb, 4 oz) batter into each of two greased sheet pans.
Topping:			
Sugar, granulated	3 lb	6¾ cups	1. Mix sugars, cocoa, salt and cornstarch together.
Sugar, brown	3 lb	2 qt	
Cocoa	6 oz	1½ cups	
Salt	1 oz	1½ tbsp	
**Cornstarch	2½ oz	½ cup	
Water, boiling		1 gal	2. Add boiling water, stir until well blended. Pour half of topping over each pan of mixture. 3. Bake in moderate oven (350° F.) about 1 hour; when ready to serve cut each sheet pan 6 x 9. (This will separate into 2 layers, crust on top and chocolate sauce on bottom. Serve crust side down with chocolate sauce on top.)

*To use evaporated milk: delete nonfat, dry milk.
reduce shortening to 1 lb, 1 oz (2½ cups) in step 2.
reduce water in step 5 to 2¼ cups.
add 1 lb, 8 oz (2¾ cups) evaporated milk in step 5.

**An equal amount of pregelatinized starch may be substituted for cornstarch. No change in method of preparation is necessary.

CHOCOLATE CAKE PUDDING and VARIATION—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
VARIATION:			
Chocolate Fudge Pudding (Cake Mix):			
Cake Mix, Devil's Food	7 lb, 8 oz		1. Prepare cake mix according to instructions on container. See Hints for Cake Mixes, page 9 for more detailed instructions, in lieu of steps 1 through 6 of basic recipe.
Water		1¾ qt	

CRANBERRY CRUNCH

O–13 PUDDINGS and OTHER DESSERTS

Yield: 21 lb, 4 oz or 100 portions
2 Sheet Pans

Size of serving: 1 Piece (3 ounces)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Flour, wheat, hard (sifted)	2 lb	2 qt	1. Preheat oven to 350° F.
Sugar, brown	2 lb, 8 oz	1¾ qt	2. Combine flour, sugar, cereal, baking powder, and baking soda together in mixing bowl.
Cereal, rolled oats	1 lb, 4 oz	7½ cups	
Baking Powder	¼ oz	1⅔ tsp	
Baking Soda	¼ oz	1¾ tsp	
Butter	1 lb, 8 oz	¾ qt	3. Add butter to flour-sugar mixture and blend until mixture is crumbly (use low speed about 2 minutes when using mechanical mixer).
Cranberry sauce, canned, jellied, or whole	14 lbs	6 qt (14 No. 300 cans)	4. Break up cranberry sauce with a wire whip. Spread 3 quarts evenly over bottom of each of two greased sheet pans. 5. Sprinkle half (about 3 quarts) of crumb mixture over each pan of sauce.

CRANBERRY CRUNCH—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			6. Bake in moderate oven (350° F.) 45 minutes or until light brown. Cut each sheet pan 6 x 9 while hot. Serve with ice cream or whipped topping (Recipe No. Q–18).

BAKED CUSTARD and VARIATIONS

O–14 PUDDINGS and OTHER DESSERTS

Yield: 29 lb, 2 oz (3¼ gal) or 100 Portions
4 Steam Table Pans

Size of serving: ½ Cup (4½ ounces)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Milk, nonfat, dry	2 lb	1¾ qt	1. Preheat oven to 325° F.
Water, warm		9¼ qt	2. Reconstitute milk.
Eggs, whole, fresh	6 lb	3 qt (60 each)	3. Combine eggs, sugar, salt and vanilla; beat thoroughly.
Sugar, granulated	2 lb, 8 oz	1½ qt	4. Gradually add milk to egg mixture; blend thoroughly.
Salt	½ oz	2¼ tsp	
Vanilla		4 tbsp	
Nutmeg, ground	¼ oz	1 tbsp	5. Pour mixture into 4 ungreased steam table pans. 6. Sprinkle top of mixture lightly with nutmeg. 7. Bake in slow oven (325° F.) about 45 minutes, or until custard is firm. Refrigerate until ready to use.

*To use evaporated milk: delete nonfat, dry milk.
reduce water to 5 quarts in step 2.
add 10 lb, 13 oz (1¼ gal) evaporated milk in step 2.

BAKED CUSTARD and VARIATIONS—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
VARIATIONS:			
1. Baked Caramel Custard:			
Sugar, granulated	2 lb	4½ cups	1. Caramelize sugar by heating on low heat until brown. Add gradually to the reconstituted milk, while stirring. Sugar should be dissolved in milk before mixing with egg and sugar mixture. 2. Omit nutmeg and decrease vanilla to 2 tbsp.
2. Baked Chocolate Custard:			
Sugar, granulated	8 oz	1 cup	1. Blend sugar, cocoa and hot water (decrease water content of the recipe by 1 quart). 2. Add slowly to egg and sugar mixture. 3. Omit nutmeg.
Cocoa	12 oz	¾ qt	
Water, hot		1 qt	
3. Baked Coconut Custard:			
Coconut, prepared, shredded	1 lb	1½ qt	1. Sprinkle shredded coconut over custard after custard has been in oven 25 minutes. 2. Omit nutmeg.

FRUIT GELATIN

O–15 PUDDINGS and OTHER DESSERTS

Yield: 100 Portions **Size of serving: ⅔ Cup (4 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Fruit, canned or Bananas A.P.	 15 lb	2 No. 10 cans 45 each	1. Drain canned fruit thoroughly. Reserve juice.
Dessert powder, gelatin base Water, boiling Juice, cold	4 lb, 8 oz 	3–24 oz co (3 No. 2½ cans) 1 gal 2 gal	2. Dissolve gelatin in boiling water. 3. Add water to reserved juice, if necessary, to yield 2 gallons. Add cold juice to hot gelatin mixture. 4. Pour into shallow pans to a depth of 2 inches. Chill until slightly thickened. 5. Add fruit to gelatin, assuring an even distribution of fruit in the gelatin. Chill until firm.

FRUIT GELATIN (CRUSHED ICE)

O–16 PUDDINGS and OTHER DESSERTS

Yield: 100 Portions **Size of serving: ⅔ Cup (4 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Fruit, canned		2 No. 10 cans	1. Drain canned fruit thoroughly. Reserve juice.
or			
Bananas A.P.	15 lb	45 each	
Dessert powder, gelatin base	4 lb, 8 oz	3 24-oz co (3 No. 2½ cans)	2. Dissolve gelatin in boiling liquid.
Water or fruit juice, boiling		4½ qt	3. Add ice to gelatin mixture. Stir constantly for 3 minutes or until ice is melted and mixture begins to thicken.
Ice, chopped or crushed	15 lb		4. Add fruit, stir until blended. Serve immediately.

NOTES:

1. This short cut method is especially suited for use under field conditions or when lack of time precludes the use of Recipe No. O–15, Fruit Gelatin.
2. No piece of ice should be larger than a standard size ice cube.
3. 1 quart of crushed ice weighs approximately 1 lb.
4. This procedure may also be used for the preparation of gelatin for salads.

LEMON CAKE PUDDING

O–17 PUDDINGS and OTHER DESSERTS

Yield: 26 lb, 8 oz (3¾ gal) or 100 Portions
3 Steam Table Pans

Size of serving: ½ Cup (3¾ ounces)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Flour, wheat, soft (sifted)	1 lb, 4 oz	1⅓ qt	1. Preheat oven to 350° F.
Sugar, granulated	7 lb, 8 oz	4¼ qt	2. Mix flour and sugar together.
Butter	1 lb, 4 oz	2½ cups	3. Cream butter until light and fluffy and then add flour-sugar mixture. Blend thoroughly.
Egg yolks	2 lb, 2 oz	4½ cups (54 each)	4. Beat egg yolks until thick and lemon colored and add to creamed mixture. Blend thoroughly.
*Milk, nonfat, dry	13 oz	2⅞ cups	5. Reconstitute milk.
Water, cold		3¾ qt	6. Wash lemons, grate and reserve rind. Squeeze lemons. Add lemon juice, lemon rind and milk to creamed mixture. Blend thoroughly.
**Juice, lemon		4½ cups	
Lemon rind, grated	5 oz	1⅔ cups	
Egg whites	3 lb, 4 oz	6¾ cups (54 each)	7. Beat egg whites until they form a soft peak. Carefully fold beaten egg whites into mixture.

LEMON CAKE PUDDING—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			8. Spread about 5 quarts batter into each of 3 greased steam table pans. 9. Bake in moderate oven (350° F.) 45 minutes. Cool. When ready to serve cut each steam table pan 8 x 4. (This will separate into 2 layers, crust on top and pudding on bottom. Serve crust side down with pudding on top.)

*To use evaporated milk: delete nonfat, dry milk.
reduce butter to 1 lb (2 cups).
reduce water in step 5 to 2 qt.
add 4 lb, 6 oz (2 qts) evaporated milk in step 5.

**6 lb, 12 oz lemons A.P. (2¼ dozen) will yield 4½ cups lemon juice.

PEACH BREAD PUDDING

O–18 PUDDINGS and OTHER DESSERTS

Yield: 29 lb, 11 oz or 100 Portions
3 Steam Table Pans

Size of serving: ⅔ Cup (4 ounces)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Peaches, canned, quarters, or slices	13 lb, 8 oz	1½ gal (2 No. 10 cans)	1. Preheat oven to 350° F. 2. Drain peaches thoroughly. Reserve juice.
Bread, (day old)	6 lb	4¾ gal	3. Cut bread in ½ inch cubes. Place 1¼ gallon of bread cubes into each of 3 greased steam table pans. Melt butter and pour over bread cubes. 4. Divide drained peaches evenly between the 3 pans.
Butter	12 oz	1½ cups	
Eggs, whole, fresh	3 lb	1½ qt (30 each)	5. Beat eggs slightly. Add sugar, salt, nutmeg, lemon and peach juice. Mix until thoroughly blended.
Sugar, granulated	3 lb	6¾ cups	
Salt	1 oz	1½ tbsp	6. Pour egg-sugar mixture over bread cubes, allowing about 1½ quarts per pan.
Nutmeg	¼ oz	1 tbsp	
*Juice, lemon		1 cup	7. Bake in a moderate oven (350° F.) 1 hour or until firm. Refrigerate until ready to use. When ready to serve, cut sheet pans 4 x 8.
Juice, peach		1¾ qt	

*1 lb, 8 oz lemons A.P. (6 each) will yield 1 cup juice.

PEAR CRISP

O–19 PUDDINGS and OTHER DESSERTS

Yield: 34 lbs or 100 Portions
2 Sheet Pans

Size of serving: 1 Piece (4 ounces)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Pears, canned, halved	26 lb, 8 oz	3 gal (4 No. 10 cans)	1. Preheat oven to 350° F. 2. Thoroughly drain pears. Reserve liquid. 3. Cut pears into quarters and put ½ of the pears in each of two greased sheet pans.
Juice, pear		1¾ qt	
*Juice, lemon		¾ cup	
Lemon rind, grated		1 tbsp	4. Combine pear juice, lemon juice and lemon rind. Pour over pears.
Flour, wheat, hard (unsifted)	2 lb, 4 oz	2 qt	5. Mix flour, sugar, salt and cinnamon together in mixing bowl.
Sugar, brown	3 lb	2 qt	
Salt	½ oz	2¼ tsp	
Cinnamon, ground	¾ oz	3 tbsp	
Butter	2 lb	1 qt	6. Add butter to flour-sugar mixture and blend until mixture is crumbly. (Use beater at low speed about 2 minutes when using mechanical mixer.)

PEAR CRISP—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			7. Srinkle half of crumb mixture over each pan of pears. 8. Bake in moderate oven (350° F.) about 45 minutes or until light brown. When ready to serve cut sheet pans 6 x 9.

*1 lb lemons A.P. (4 each) will yield ¾ cup of juice.

STEWED DRIED PRUNES

O–20 PUDDINGS and OTHER DESSERTS

Yield: 21 lb (2¾ gallons) or 100 Portions **Size of serving: ½ Cup**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Prunes, dried	7 lb	4¾ qt	1. Wash prunes.
Water, lukewarm		2 gal	2. Combine prunes and water in stock pot, cover and heat to just below boiling. Simmer for 40 minutes.
Sugar, granulated	1 lb	2¼ cups	3. Add sugar and lemons; simmer about 5 minutes or until sugar is dissolved.
Lemons, fresh, sliced (optional) A.P.	12 oz	3 each	4. Serve hot or refrigerate until ready to use. (Prunes improve in flavor if refrigerated overnight before serving.)

NOTE: Prunes may be prepared without cooking. If this method is used, cover prunes with boiling water, add sugar, cover and refrigerate for 24 hours. This method will yield a light bodied juice.

PUDDINGS
BUTTERSCOTCH, CHOCOLATE, VANILLA
(DESSERT POWDERS)

O–21 PUDDINGS and OTHER DESSERTS

Yield: Approximately 30 lb or 100 Portions — **Size of serving: ½ Cup (4½ ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Milk, nonfat, dry	2 lb, 8 oz	8¾ cups	1. Combine milk and dessert powder. Add 1½ quarts water. Stir until smooth.
Water		1½ qt	
Dessert powder, starch base:			
Butterscotch	6 lb	3 32-oz pkg (4 No. 2½ cans)	
or			
Chocolate	6 lb	3 32-oz pkg (4 No. 2½ cans)	
or			
Vanilla	4 lb, 8 oz	3 24-oz pkg (3 No. 2½ cans)	
Water, hot (about 190° F.)		9¾ qt	2. Stir dessert powder mixture into the hot water and heat slowly, stirring constantly, until pudding thickens and starts to boil. Remove from heat and pour into shallow pans to cool and set before serving.

*To use evaporated milk: delete nonfat, dry milk.
reduce water in step 2 to 3½ quarts. add 13 lb 8 oz (6¼ qt) evaporated milk in step 2.

PUDDING VARIATIONS

O–22 PUDDINGS and OTHER DESSERTS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
1. Banana Cream Pudding: Bananas, fresh .....A.P.	10 lb.....	30 each	1. Prepare only ¾ of Butterscotch Pudding [a] or Chocolate Pudding [b] or Vanilla Pudding [c] 2. Fold sliced bananas into cool pudding.
2. Coconut Cream Pudding: Coconut, prepared, sweetened....	1 lb, 8 oz...	4½ cups....	1. Stir coconut into Butterscotch Pudding [a] or Chocolate Pudding [b] or Vanilla Pudding [c] after moving from heat.
3. Orange Cream Pudding: Oranges, fresh.....A.P. Orange rind, grated.....	6 lb.....	12 each .... 5 tbsp.....	1. Wash oranges, grate rind, peel and separate into sections. Add grated rind to Vanilla Pudding [c] after removing from heat. 2. Garnish top of each portion with an orange section before serving.

PUDDING VARIATIONS—Continued

O–22 PUDDINGS and OTHER DESSERTS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
4. Pineapple Cream Pudding: Pineapple, canned, crushed	6 lb, 13 oz . . .	3 qt . . . . . (1 No. 10 can)	1. Delete 1½ qt water in pudding recipe. 2. Fold pineapple and juice into vanilla pudding after filling is cooled slightly. Mix thoroughly.[c]

[a] Recipe Nos. O–10 or 21 may be used when preparing Butterscotch Pudding.
[b] Recipe Nos. O–21 or 26 may be used when preparing Chocolate Pudding.
[c] Recipe Nos. O–21 or 26 may be used when preparing Vanilla Pudding.

CREAMY RICE PUDDING and VARIATIONS

O–23 PUDDINGS and OTHER DESSERTS

Yield: 33 lb, 4 oz (4 gallons) or 100 Portions
4 Steam Table Pans

Size of serving: ⅔ Cup (5 ounces)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Rice, parboiled	3 lb, 8 oz	1¾ qt	1. Combine rice, water and salt in a stock pot. Bring to a boil, stirring occasionally. Reduce heat to simmer as low as possible. Cover tightly. Simmer 15 to 20 minutes or until water is absorbed. Drain, if necessary.
Water, cold		1½ gal	
Salt	1½ oz	2¼ tbsp	
*Milk, nonfat, dry	1 lb, 4 oz	4⅓ cups	2. Reconstitute milk.
Water		5½ qt	3. Beat eggs slightly. Add to milk.
Eggs, whole, fresh	2 lb, 8 oz	1¼ qt (24 each)	4. Add butter, sugar and vanilla to egg-milk mixture. Blend thoroughly.
Butter, melted	1 lb, 8 oz	¾ qt	
Sugar, granulated	2 lb	4½ cups	
Vanilla	1½ oz	3 tbsp	
Raisins	2 lb, 8 oz	7½ cups	5. Add raisins and drained rice to milk-egg mixture. Blend thoroughly.
			6. Pour about 1 gallon of mixture into each

CREAMY RICE PUDDING and VARIATIONS—Continued

O–23 PUDDINGS and OTHER DESSERTS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			greased steam table pan. If other size pans are used do not fill to more than 1½" in depth.
			7. Bake in moderate oven (350° F.) 40 minutes. Stir after 10 minutes to distribute raisins. Serve warm or refrigerate until ready to use. When ready to serve, cut steam table pans 4 x 8.

*To use evaporated milk: delete nonfat, dry milk.
reduce butter to 1 lb (2 cups).
reduce water in step 2 to ¾ gallon.
add 6 lb, 10 oz (¾ gal) evaporated milk in step 2.

CREAMY RICE PUDDING and VARIATIONS—Continued

O–23 PUDDINGS and OTHER DESSERTS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
VARIATIONS:			
1. Coconut Rice Pudding:			
Coconut, prepared, sweetened	1 lb, 8 oz	4½ cups	1. Omit raisins. Fold one quart of coconut into pudding in step 5. 2. Sprinkle top of pudding with remaining coconut.
2. Pineapple Cherry Rice Pudding:			
Pineapple, canned, crushed	6 lb, 13 oz	3 qt (1 No. 10 can)	1. Omit raisins, add crushed pineapple and chopped maraschino cherries to rice mixture in step 5.
Cherries, maraschino, chopped	1 lb, 12 oz	1 28-oz jar	

STRAWBERRY GELATIN

O–24 PUDDINGS and OTHER DESSERTS

Yield: 34 lb, 12 oz or 100 Portions **Size of serving: ⅔ Cup (5 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Dessert Powder, gelatin, strawberry	4 lb, 8 oz	3 24-oz co. (3 No. 2½ cans)	1. Dissolve gelatin in boiling water.
Water, boiling		1¾ gal	
Strawberries, frozen	15 lb	7½ qt	2. Add partially defrosted strawberries and lemon juice to gelatin-hot water mixture. Stir gently until fruit thaws and separates.
*Juice, lemon, fresh (optional)		½ cup	3. Pour into shallow pans.
			4. Chill until firm.

*12 ounces of lemons A.P. (3 each) will yield ½ cup of juice.

TAPIOCA PUDDING

O–25 PUDDINGS and OTHER DESSERTS

Yield: 22 lbs, 11 oz (3¼ gal) or 100 Portions

Size of serving: ½ Cup (3½ ounces)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Milk, nonfat, dry	1 lb, 12 oz	6¼ cups	1. Reconstitute milk. Reserve 1 quart milk for mixing with eggs and tapioca.
Water, hot		2 gal	
Butter	10 oz	1¼ cup	2. Melt butter in stock pot, add milk and heat until just below boiling. Do not boil.
Eggs, yolks	8 oz	1 cup (12 each)	3. Separate eggs, reserve whites.
Sugar, granulated	1 lb, 12 oz	1 qt	4. Beat egg yolks slightly; add sugar, tapioca, salt and reserved quart of cool milk, and mix well.
Tapioca	1 lb	2⅔ cup	
Salt	⅔ oz	1 tbsp	5. Add egg mixture to heated milk, while stirring.
Vanilla		2 tbsp	6. Cool on medium heat, stirring constantly, until mixture comes to a full boil. Remove from heat. Add vanilla. Cool slightly.

TAPIOCA PUDDING—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Egg whites	10 oz	1¼ cup (12 each)	7. Beat reserved egg whites until foamy. Add sugar gradually. Continue beating until egg whites form a peak. Pour slightly cooled tapioca slowly over meringue, stirring constantly until blended. Pour into shallow pans. Refrigerate until ready to use.
Sugar, granulated	6 oz	¾ cup	

*To use evaporated milk: delete nonfat, dry milk.
delete butter.
reduce water in step 1 to 5½ quarts.
add 9 lb, 8 oz (4½ qts) evaporated milk in step 1.

VANILLA CREAM PUDDING and VARIATION

O–26 PUDDINGS and OTHER DESSERTS

Yield: 31 lb, 1 oz (3⅛ gallons) or 100 Portions **Size of serving: ½ Cup (5 ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Milk, nonfat, dry Water, hot	1 lb, 10 oz —	5½ cups 7½ qt	1. Reconstitute milk with hot water.
Sugar, granulated Salt	2 lb 1 oz	4½ cups 1½ tbsp	2. Add sugar and salt to reconstituted milk and bring to a boil.
Cornstarch Sugar, granulated Water	1 lb, 4 oz 2 lb —	1 qt 4½ cups 2½ qt	3. Combine cornstarch and sugar. Add water. Stir until smooth. Stirring constantly, add to boiling mixture and cook about 2 minutes or until thick.
Eggs, whole, fresh	2 lb, 8 oz	1¼ qt (24 each)	4. Beat eggs slightly. 5. Stir about 1 qt of hot mixture into eggs. Pour slowly into remaining hot mixture. Stirring constantly, cook on low heat about 2 minutes.
Butter Vanilla	1 lb, 6 oz —	2¾ cups ½ cup	6. Remove from heat. Add butter and vanilla. Stir only enough to blend thoroughly.

VANILLA CREAM PUDDING and VARIATION—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			7. Pour into shallow serving pans. Refrigerate until ready to use. NOTE: Do not boil pudding. Product will appear curdled if boiled or if subjected to prolonged intense heat. This product should be prepared in a double boiler or in a steam jacketed kettle.

*To use evaporated milk: delete nonfat, dry milk
reduce butter to 12 oz (1½ cups)
reduce water in step 1 to 1 gallon.
add 8 lb, 12 oz (1 gal) evaporated milk in step 1.

VARIATION: Chocolate Cream Pudding: Cocoa Sugar Butter	 1 lb 1 lb, 12 oz 4 oz	 1 qt 1 qt ½ cup	1. Combine cocoa with other ingredients in step 3.

VANILLA ICE CREAM and VARIATIONS

O–27 PUDDINGS and OTHER DESSERTS

Yield: 20 lb (4 gal) or 100 Portions **Size of serving: ½ Cup (3½ ounces)**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sugar, granulated	2 lb, 8 oz	1½ qt	1. Blend sugar and flour thoroughly, using a wire whip.
Flour, wheat, hard (sifted)	3 oz	¾ cup	
*Milk, nonfat, dry	1 lb, 12 oz	6¼ cups	2. Reconstitute milk with warm water. Add to sugar-flour mixture and bring to a boil, stirring constantly. Add butter and cook until thickened.
Water, warm		1¾ gal	
Butter	12 oz	1¾ cups	
Eggs, whole, fresh	1 lb	2 cups (10 each)	3. Beat eggs slightly. 4. Stir about 1 quart of hot mixture into eggs. Pour slowly into remaining hot mixture. Stirring constantly, bring to a boil. Remove from heat.
Vanilla		½ cup	5. Add vanilla. Blend thoroughly and then cool to room temperature (refrigerate if possible). 6. Freeze according to instructions with mechanical freezer.

*To use evaporated milk: delete nonfat, dry milk.
delete butter.
reduce water in step 2 to 3½ quarts.
add 9 lb, 8 oz (4½ qts) evaporated milk in step 2.

VANILLA ICE CREAM and VARIATIONS—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
VARIATIONS:			
1. Chocolate Ice Cream:			
Cocoa	8 oz	2 cups	1. Add cocoa and additional sugar to sugar-flour mixture in step 1.
Sugar, granulated	8 oz	1 cup	
2. Coffee Ice Cream:			
Coffee, instant	1 oz	½ cup	1. Add instant coffee with vanilla in step 5.
3. Fruit Ice Cream:			
Fruit (drained)		2 qt	1. Drain fruit thoroughly. 2. Add drained fruit to mix in freezer after overrun has been obtained. 3. Let freezer operate several minutes more to distribute fruit in the ice cream. Turn off freezer and draw off ice cream. 4. Reserved fruit juice may be used as part of liquid in step 2 if drained from non-acid fruit such as peaches, plums, or strawberries. (Acid juice will cause the mix to curdle.) If fruit juice is used, the amount of sugar should be cut accordingly.

PIES AND PASTRIES

CHAPTER VI

PIES AND PASTRIES

Section 1. INFORMATION

A. General Information Regarding Pies and Pastries

1. A good pie consists of a crisp, tender crust and a sweet, flavorful filling of a proper consistency. Pies may be single or double crust type. Usually the filling is placed in the crust before baking, however, chiffon and cream type fillings are placed in prebaked crusts.

2. PIE CRUSTS.

a. A regular pie crust is made from flour (hard wheat or 60 percent hard wheat and 40 percent soft wheat), shortening, salt, and water. Flakiness and tenderness are the most important characteristics of a good quality crust. Both of these characteristics depend upon the proportion of ingredients used and the method of mixing. It is important, therefore, to follow carefully the formula and directions in the recipe.

b. The flakiness of a pie crust depends upon the method of mixing the shortening into the flour. If the shortening is mixed with the flour until the shortening is in very small particles, a mealy textured crust results; if the shortening is mixed with the flour until it is the size of giant peas, the baked crust will have a short flaky texture; or, if the shortening is left in marble size pieces the crust will be of the long flaky type. The pie crusts in this manual will yield a crust of the short flaky type which is considered best for all purpose use.

c. The tenderness of a pie crust will depend to a large extent upon the proper handling of the pie dough. Since all flours do not absorb the same quantity of liquid, the proper amount of water to be used will vary. Use only sufficient water to make a soft, pliable dough because excess water will cause the crust to be tough. The temperature of the shortening and water is important. Shortening should be soft enough to blend easily into the flour but not liquified. The water should be very cold when added, about 40° F. or lower.

d. Pie crusts may be mixed using a mechanical mixer or by hand. When using either method avoid overmixing especially after the water is added. Overmixing will toughen the crust and cause shrinkage of the crust during baking. One crust pies may also be made from graham cracker crumbs. This type crust is formed in the pie pan and prebaked or chilled before being filled.

3. PIE FILLINGS may be classified into three basic types:

a. FRUIT fillings consist of fruit, combined with a thickened fruit juice, sugar, salt, and water. Recipes using both cornstarch and pregelatinized starch as thickening agents are used in this manual. The consistency of a fruit filling is very important. A good fruit filling, when served, should be soft enough to ooze slightly at the edge of the bottom crust but not so soft that the filling will flow onto the plate. Fruit fillings should not be too firm, gummy, or pasty. Each piece of fruit should be firm and distinct. Care should be taken during preparation to avoid breaking up the fruit to the extent that it loses all shape. The color should be bright and clear. Avoid extending a filling by adding excessive quantities of water and then thickening with starch. Fruit fillings have a tendency to boil out especially before the crust is properly baked. To control, avoid overfilling, be sure to cut slits in top crusts to permit escape of steam and be sure oven is hot.

b. CHIFFON fillings are light and fluffy. They depend upon air beaten into the filling for their characteristic texture. In this manual whipped flavored gelatin and whipped topping are combined to achieve this texture. Temperature is important when preparing a chiffon filling because it will become too soft if held at a warm temperature. This type of filling should not be prepared in warm, humid climates or where refrigeration is limited.

c. CREAM fillings usually consist of eggs, milk, sugar, and flavoring ingredients. Cream type fillings should be combined carefully for a smooth consistency; careless mixing will result in a lumpy product. A cream filling which is undercooked will be too soft and runny with a raw or starchy flavor. Overcooking will yield a product which is too thick and in some instances will cause curdling and separation. Fillings of this type should not be prepared in warm weather and should always be used within 3 hours after preparation.

4. MERINGUES are made from egg whites, sugar, and flavorings which are beaten together until they are stiff and then baked to a light golden brown. They may or may not have stabilizers added. There are various types of meringues but in this manual meringue refers to a soft meringue which is used as a topping for pies. It is very important that egg whites and utensils used to prepare meringue be completely free from egg yolks and fat because it is impossible to get a good volume if either one is present. Ingredients and directions in the recipe must be followed carefully. If sugar is added too soon while beating the egg whites, the meringue will tend to weep after baking. This weeping or leakage, also will occur if the meringue is put onto a cold filling. The filling should be cooled only enough to set it slightly before the meringue is added. A meringue can be obtained by baking either in a hot oven (425° F.) or a slow oven (325° F.) with appropriate baking times. A slow oven is used in this manual since it is considered the best temperature for quantity preparation. Recipes for a variety of whipped toppings other than meringues are included in Chapter VII,

Sauces and Toppings, in this manual.

B. Hints for Successful Pie Baking

1. It is important to follow the proportions of the basic pie crust recipe exactly. Too much shortening will yield a greasy dough which is soft and difficult to handle. Insufficient shortening or too much flour, salt, or water will yield a tough crust.

2. Temperature is very important in the preparation of pie dough. Cold water (about 40° F.) is desirable. (If ice is available, it may be added to the water.) Dough should not be allowed to stay in a warm room. Refrigerating the dough for a period of time, if possible, is desirable.

3. Dough should be rolled on a slightly floured board. Extra flour should not be rolled into the dough because this will toughen the crust.

4. Dough should never be stretched to fit the pie pan. The dough will go back to its original size during baking and the crust will not be large enough to cover the pan. Bent or warped pie pans should never be used.

5. The top crust of a fruit pie should always be docked by making several small slits near the center of the crust to allow steam to escape while the pie is baking. Single crust pies which are to be baked and then filled should be docked, preferably with the tines of a fork, prior to baking. Single crust pies which are going to be filled and then baked should not be docked because the filling will run through the holes into the bottom of the pan.

6. A cooked filling should never be put into an uncooked crust before the filling is cooled somewhat because the heat of the filling will melt the shortening and toughen the crust.

7. The edge of the bottom crust of a two crust pie is moistened before the top crust is added to help seal the two crusts together and help prevent the filling from leaking out while it is baking.

8. Meringue should touch all of the inside edges of the crust to prevent it pulling away from the sides of the crust while it is baking.

9. The correct baking temperature is very important. If the temperature is too low, the crust will be tough and if the temperature is too high, the crust will brown too quickly and there will be a layer of uncooked dough on the inside of the crust.

10. Dough trimmings should be rolled into a ball and then used for a bottom crust, never a top crust.

11. See TM 10–411, Pastry Baking, Chapters 5 and 10 for more detailed information regarding pies and pastries.

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DOUBLE CRUST for PIES and VARIATION
(HARD WHEAT FLOUR)

P–1 PIES and PASTRIES

Yield: 17 lb 100 Portions or Double Crust for 17 – 9 Inch Pies

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Flour, wheat, hard (sifted) Salt	9 lb 4 oz	2¼ gal 6 tbsp	1. Sift flour and salt together into mixing bowl.
Shortening	5 lb, 8 oz	3 qt	2. Add shortening. If available, use a mechanical mixer. Blend on low speed approximately ½ minute or until mixture resembles giant peas. If a mechanical mixer is not available, cut shortening into flour with a pastry blender, fork or two knives.
Water, cold (40° F.)		1 to 1½ qt	3. Add 1 quart water to flour mixture. Mix ingredients as little as possible to form a stiff dough, about 1 minute on low speed. If necessary, add all or part of remaining water. 4. Place dough on lightly floured work surface. Divide into 17 portions (about 1

DOUBLE CRUST for PIES and VARIATION—Continued
(HARD WHEAT FLOUR)

P–1 PIES and PASTRIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			lb. each). Use approximately 8 ounce piece for the bottom and 7 ounce piece for the top crust. 5. Lightly dust each piece with flour; flatten gently. With rolling pin, roll lightly from center out to edge in all directions, forming a circle approximately 1 inch larger than the pie tin for the top crust, 2 inches wider for the bottom crust and approximately ⅛ inch thick. Shift or turn dough occasionally to prevent sticking to board. 6. Fold pastry circle in half; lift into ungreased pie pan, with fold in center. Unfold and press the pastry to the bottom and sides of the pan so that it fits tightly. (Do not stretch.) Where necessary, lift the pastry to let out air bubbles.

DOUBLE CRUST for PIES and VARIATION—Continued
(HARD WHEAT FLOUR)

P–1 PIES and PASTRIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			7. Roll out top crust in same way as bottom crust. Fold in half. With knife, make several slits near center fold to allow steam to escape during baking. 8. Brush outer rim of bottom crust with water. Lay top crust over filling, with fold at center; unfold and press edges of two crusts together lightly. 9. Remove excess dough and seal edges together by pressing palm of hands against rim of pie pan. (Reserve excess dough for bottom crust of next pie; always use fresh dough for top crusts.) 10. Place pie in preheated oven (450° F.) and bake according to directions given with pie recipe or until lightly browned.

DOUBLE CRUST for PIES and VARIATION—Continued
(HARD WHEAT FLOUR)

P–1 PIES and PASTRIES

INGREDIENTS	WEIGHTS	MEASURES	METHODS
VARIATION:			
1. Double Crust for Pies: (Hard and Soft Wheat Flour)			
Flour, wheat, hard (sifted)	5 lb, 8 oz	5½ qt	1. Delete 9 lb (2¼ gal) sifted hard wheat flour in basic recipe and substitute 5 lb, 8 oz hard wheat flour and 3 lb, 8 oz soft wheat flour which have been sifted together.
Flour, wheat, soft (sifted)	3 lb, 8 oz	4 qt	2. Proceed with step 2 in basic recipe.

GRAHAM CRACKER CRUST

P–2 PIES and PASTRIES

Yield: 8 lb, 8 oz (8½ qt) 100 Portions or Single Crust for 17–9 Inch Pies

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Butter	3 lb	1½ qt	1. Cream butter until light (use beater at medium speed when using mechanical mixer).
Graham cracker crumbs Sugar, granulated	4 lb 1 lb, 8 oz	1 gal 3½ cups	2. Grind or crush graham crackers to form crumbs. 3. Add cracker crumbs and sugar to creamed butter. Blend thoroughly. 4. Measure 1¾ cups (8 oz) of crumb mixture for each pie tin. (Do not pack.) Press firmly into an even layer against bottom and sides of each 8 inch pie pan. 5. Chill at least 1 hour before adding filling.

NOTE: Pie crusts may be baked in moderate oven (350° F.) 7 to 8 minutes if a firmer shell is desired.

SINGLE CRUST for PIES and VARIATION
(HARD WHEAT FLOUR)

P–3 PIES and PASTRIES

Yield: 8 lb, 8 oz 100 Portions or Single Crust for 17–9 Inch Pies

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Flour, wheat, hard (sifted) Salt	4 lb, 8 oz 2 oz	4½ qt 3 tbsp	1. Sift flour and salt together into mixing bowl.
Shortening	2 lb, 12 oz	6⅓ cups	2. Add shortening. If available, use a mechanical mixer. Blend on low speed approximately ½ minute or until mixture resembles giant peas. If a mechanical mixer is not available, cut shortening into flour with a pastry blender, fork or two knives.
Water, cold (40° F.)		2 to 3 cups	3. Add 2 cups of water to flour mixture. Mix ingredients as little as possible to form a stiff dough, about 1 minute on low speed. If necessary, add all or part of remaining water. 4. Place dough on lightly floured work sur-

SINGLE CRUST for PIES and VARIATION—Continued
(HARD WHEAT FLOUR)

P–3 PIES and PASTRIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			face. Divide into 17 pieces (about 8 ounces each). 5. Lightly dust each piece with flour; flatten gently. With rolling pin, roll lightly from center to edge in all directions, forming a circle approximately 2 inches larger than the pie tin and approximately ⅛ inch thick. Shift or turn dough occasionally to prevent sticking to board. 6. Fold pastry circle in half; lift into ungreased pie pan, with fold in center. Unfold and press pastry to the bottom and sides of the pan so that it fits tightly. (Do not stretch.) Where necessary, lift the pastry to let out air bubbles. 7. Remove excess dough by pressing palms of hand against rim of pie pans. 8. If baked without filling, prick crust all

SINGLE CRUST for PIES and VARIATION—Continued
(HARD WHEAT FLOUR)

P–3 PIES and PASTRIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			over with tines of folk before baking. Bake in a preheated, very hot oven (450° F.) about 10 minutes, or until lightly browned.
VARIATION: 1. Single Crust for Pies: (Hard and Soft Wheat Flour) Flour, wheat, hard (sifted). Flour, wheat, soft (sifted)..	 2 lb, 12 oz.. 1 lb, 12 oz..	 2¾ qt..... 2 qt.....	 1. Delete 4 lb, 8 oz (4½ qt) sifted hard wheat flour in basic recipe and substitute 2 lb, 12 oz hard wheat flour and 1 lb, 12 oz soft wheat flour which have been sifted together. 2. Proceed with step 2 in basic recipe.

MERINGUE

P–4 PIES and PASTRIES

Yield: 6 lb, 9 oz (2½ gal) 100 Portions or Topping for 17–9 Inch Pies

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Egg whites	3 lb	1½ qt (48 each)	1. Beat egg whites 3 minutes at high speed (using whip)** or until they hold a soft peak.
Sugar, granulated Salt Vanilla	3 lb, 8 oz ½ oz	2 qt 2¼ tsp 1 tbsp	2. Gradually add sugar to egg whites while beating at medium speed. Beat about 6 minutes at high speed or until meringue is stiff, glossy and forms stiff peaks. Add salt and vanilla near the end of the beating period. 3. Spread about 2½ cups meringue on each pie so that the meringue is sealed to the inside of the rim of the crust and the pie filling is completely covered. 4. Bake in a slow oven (325° F.) 15 to 20 minutes or until lightly browned.

*Egg whites must be free of egg yolk.
**Mixing utensils must be free of fat.

MERINGUE
(DEHYDRATED)

P–5 PIES and PASTRIES

Yield: 4 lb, 6 oz (2½ gal) 100 Portions or Topping for 17–9 Inch Pies

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Meringue powder Water, cold	6 oz 	1½ cups 1 qt	1. Add meringue powder to cold water in mixer bowl. Mix 1 minute at slow speed (using whip) change to high speed and beat 5 minutes or until mixture forms stiff peaks.
Sugar, granulated	2 lb	4½ cups	2. Gradually add sugar to mixture while beating at medium speed. Continue to beat 1 minute at high speed or until meringue is glossy. 3. Spread about 2½ cups of meringue on each pie so that the meringue is sealed to the inside of the rim of the crust and the pie filling is completely covered. 4. Bake in a slow oven (325° F.) 15 to 20 minutes or until lightly browned.

MARSHMALLOW MERINGUE

P–6 PIES and PASTRIES

Yield: 8 lb, 7 oz (2½ gal) 100 Portions or Topping for 17—9 Inch Pies

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Water		1 qt	1. Bring water to a boil.
Cornstarch Water, cold	4 oz	¾ cup 1 cup	2. Combine cornstarch and water. Stir until smooth. Add cornstarch mixture gradually to boiling water and then cook 5 minutes or until thick and clear, stirring constantly.
Sugar, granulated	3 lb, 8 oz	2 qt	3. Stir sugar gradually into thickened mixture, stirring constantly. Bring to a boil and remove from heat.
*Egg whites Salt	2 lb, 2 oz ½ oz	4¼ cups (34 each) 2¼ tsp	4. Beat egg whites 3 minutes at high speed (using whip)** or until they hold a soft peak. Add salt slowly. Pour cooked cornstarch mixture over egg whites while beating at medium speed. Continue beating 10 minutes at high speed or until meringue forms stiff peaks.

MARSHMALLOW MERINGUE—Continued

P–6 PIES and PASTRIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Vanilla		1 tbsp	5. Add vanilla. Mix well and then spread about 2½ cups meringue on each pie so that the meringue is sealed to the inside of the rim of the crust and the pie filling is completely covered. 6. Bake in a slow oven (325° F.) 15 to 20 minutes or until lightly browned.

*Egg whites must be free of egg yolks.
**Mixing utensils must be free of fat.

LEMON CHIFFON PIE and VARIATION

P–7 PIES and PASTRIES

Yield: 18 lb, 4 oz (5½ gal) Filling
100 Portions or 17—9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Dessert powder, gelatin, lemon	3 lb, 12 oz	2½ 24-oz co. (2½ No. 2½ cans)	1. Bake 17 pie shells using recipe for single crust pies (Recipe No. P–3) or graham cracker crust (Recipe No. P–2).
Water, boiling		3½ qt	2. Dissolve gelatin in boiling water. Add cold water. Mix well.
Water, cold		2 qt	
*Juice, lemon, fresh		2 cups	3. Wash lemons, grate and reserve rind. Squeeze lemons and add juice and sugar to gelatin. Mix thoroughly.
or			
Juice, lemon, frozen (3 + 1)		½ cup	
and			4. Chill mixture until it is thickened but not firm.
Water, cold		1½ cups	
Sugar, granulated	8 oz	1 cup	
Water, cold		1 qt	5. Put cold water in chilled mixer bowl, add topping, milk, sugar and vanilla. Beat at low speed (using whip) 3 minutes or until thoroughly blended. Scrape down bowl and beater. Whip at high speed
**Topping, dessert and bakery products, dehydrated	1 lb	Variable	

LEMON CHIFFON PIE and VARIATION—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
***Milk, nonfat, dry	3½ oz	¾ cup	5 to 10 minutes or until stiff peaks are formed.
Sugar, granulated	4 oz	½ cup	
Vanilla		2 tbsp	6. Beat gelatin at high speed (using whip) about 10 minutes or to a fine foam which will hold a peak.
Lemon rind, grated	1 oz	⅓ cup	7. Fold whipped topping and lemon rind carefully into whipped gelatin. Mix until thoroughly blended. 8. Put about 5 cups filling into each pie shell. 9. Chill pies about 2 hours or until set.

*3 lbs lemons A.P. (1 dozen) will yield 2 cups juice.

**To use Topping, dessert and bakery products, frozen, omit Topping, dessert and bakery products, dehydrated, 1 qt water used with topping, milk, sugar and vanilla and substitute 3 lb, 8 oz (½ No. 10 can) frozen topping.

***To use evaporated milk: delete nonfat, dry milk.
reduce water in step 5 to 2¼ cups.
add 1 lb, 3 oz (2¼ cups) evaporated milk in step 5.

LEMON CHIFFON PIE and VARIATION—Continued

P–7 PIES and PASTRIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
VARIATION:			1. Substitute orange gelatin for lemon gelatin.
Orange Chiffon		2½ 24-oz pkg (2½ No. 2½ can)	2. Substitute orange juice for lemon juice and delete 2 cups cold water in step 1.
Dessert powder, gelatin, orange	3 lb, 12 oz		3. Delete 8 oz sugar in step 3.
*Juice, orange, fresh		1½ qt	4. Wash oranges, grate rind, peel and cut into sections. Carefully fold oranges and rind into mixture.
Oranges, fresh A.P.	6 lb	12 each	
Orange rind, grated	1 oz	⅓ cup	

*7 lbs oranges A.P. (1½ dozen) will yield 1½ qt juice.

PINEAPPLE CHIFFON PIE and VARIATIONS

P–8 PIES and PASTRIES

Yield: 20 lb, 9 oz (6⅛ gal) Filling
100 Portions or 17—9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Pineapple, canned, crushed	3 lb, 7 oz	1½ qt (½ No. 10 can)	1. Bake 17 pie shells using recipe for single crust pies (Recipe No. P–3) or graham cracker crust (Recipe No. P–2). 2. Thoroughly drain pineapple. Reserve juice.
Dessert powder, gelatin, lemon	3 lb, 12 oz	2½ 24-oz co. (2½ No. 2½ cans)	3. Dissolve gelatin in boiling water. Add 2 quarts cold water plus reserved juice. Mix well.
Water, boiling		3 qt	4. Chill mixture until it is thickened but not firm.
Water, cold		2 qt	
Water, cold		1 qt	5. Put cold water in chilled mixer bowl, add topping, milk, sugar and vanilla. Beat at low speed (using whip) 3 minutes or until thoroughly blended. Scrape down bowl and beater. Whip at high
*Topping, dessert and bakery products, dehydrated	1 lb	Variable	

PINEAPPLE CHIFFON PIE and VARIATIONS—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
**Milk, nonfat, dry	3½ oz	¾ cup	speed 5 to 10 minutes or until stiff peaks are formed.
Sugar, granulated	4 oz	½ cup	6. Beat gelatin at high speed (using whip) about 10 minutes or to a fine foam which will hold a peak.
Vanilla		2 tbsp	7. Fold whipped topping carefully into whipped gelatin. Mix until thoroughly blended.
			8. Carefully fold in drained pineapple.
			9. Put about 5¾ cups filling into each pie shell.
			10. Chill pies about 2 hours or until set.

*To use Topping, dessert and bakery products, frozen, omit Topping, dessert and bakery products dehydrated, 1 qt of water used with topping, milk, sugar and vanilla and substitute 3 lb, 8 oz (½ No. 10 can) frozen topping.

**To use evaporated milk: delete nonfat, dry milk.
reduce water in step 5 to 2¼ cups.
add 1 lb, 3 oz (2¼ cups) evaporated milk in step 5.

PINEAPPLE CHIFFON PIE and VARIATIONS—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
VARIATIONS:			
1. Cherry Pineapple Chiffon Pie:			
Dessert powder, gelatin, cherry	3 lb, 12 oz	2½ 24-oz pkg (2½ No. 2½ cans)	1. Substitute cherry gelatin for lemon gelatin.
Cherries, maraschino	28 oz	1 jar	2. Drain and chop cherries. Use juice as part of the cold water in step 3. Add chopped cherries with pineapple in step 8.
2. Raspberry Peach Chiffon Pie:			
Dessert powder, gelatin, raspberry	3 lb, 12 oz	2½ 24-oz pkg (2½ No. 2½ cans)	1. Substitute raspberry gelatin for lemon gelatin.
Peaches, canned, quarters or slices	3 lb, 6 oz	1½ qt (½ No. 10 can)	2. Drain and chop peaches. Reserve juice. Substitute chopped peaches and reserved juice for chopped pineapple and pineapple juice.

STRAWBERRY CHIFFON PIE

P–9 PIES and PASTRIES

YIELD: 20 lb, 3 oz (6⅛ gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Strawberries, frozen	3 lb	1½ qt	1. Bake 17 pie shells using recipe for single crust pies (Recipe No. P–3) or graham cracker crust (Recipe No. P–2). 2. Thoroughly drain strawberries, reserve juice.
Dessert powder, gelatin, strawberry	3 lb, 12 oz	2½ 24-oz. co. (2½ No. 2½ cans)	3. Dissolve gelatin in boiling water. Add 2 qts cold water plus reserved juice. Mix well.
Water, boiling		3 qt	4. Chill mixture until it is thickened but not firm.
Water, cold		2 qt	
Water, cold		1 qt	5. Put cold water in chilled mixer bowl, add topping, milk, sugar and vanilla. Beat at low speed (using whip) 3 minutes or
*Topping, dessert and bakery products, dehydrated	1 lb	Variable	

STRAWBERRY CHIFFON PIE—Continued

P–9 PIES and PASTRIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
**Milk, nonfat, dry	3½ oz	¾ cup	until thoroughly blended. Scrape down bowl and beater. Whip at high speed 5 to 10 minutes or until stiff peaks are formed.
Sugar, granulated	4 oz	½ cup	6. Beat gelatin at high speed (using whip) about 10 minutes or to a fine foam which will hold a peak.
Vanilla		2 tbsp	7. Fold whipped topping carefully into whipped gelatin. Mix until thoroughly blended.
			8. Carefully fold in drained strawberries.
			9. Put about 5¾ cups filling into each pie shell.
			10. Chill pies about 2 hours or until set.

*To use Topping, dessert and bakery products, frozen, omit Topping, dessert and bakery products, dehydrated, 1 qt of water used with topping, milk, sugar and vanilla and substitute 3 lb, 8 oz (½ No. 10 can) frozen topping.

**To use evaporated milk: delete nonfat, dry milk.
reduce water in step 5 to 2¼ cups.
add 1 lb, 3 oz (2¼ cups) evaporated milk in step 5.

BUTTERSCOTCH CREAM PIE

P–10 PIES and PASTRIES

Yield: 30 lb (3 gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Butter	2 lb, 4 oz	4½ cups	1. Bake 17 pie shells using recipe for single crust pies (Recipe No. P–3) or graham cracker crust (Recipe No. P–2).
Sugar, brown	4 lb, 8 oz	3 qt	2. Melt butter in stock pot.
Salt	1⅓ oz	2 tbsp	3. Stir in brown sugar and salt. Heat to boiling on low heat and cook for 3 minutes (or to 220° F.). Mixture should be completely blended with no separation.
*Milk, nonfat, dry	1 lb, 7 oz	1¼ qt	4. Reconstitute milk. Add slowly to butter-sugar mixture. Heat to just below boiling point. Add butter.
Water, hot		1¾ gal	
Butter	8 oz	1 cup	
Water, cold		1 qt	5. Combine cornstarch, flour and cold water. Stir until smooth.
Cornstarch	10 oz	2 cups	6. Add cornstarch-water mixture to hot liquid while stirring with a wire whip.
Flour, wheat, hard (unsifted)	13½ oz	¾ qt	7. Cook over medium heat until thick. Stir frequently.

BUTTERSCOTCH CREAM PIE—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Eggs, whole, fresh	3 lb, 6 oz	6¾ cups (34 each)	8. Beat eggs slightly. 9. Stir about 1 quart of hot mixture slowly into eggs. Pour slowly into remaining hot mixture stirring constantly. 10. Continue heating until mixture returns to a boil.
Vanilla		5 tbsp	11. Remove from heat. Add vanilla. Mix thoroughly. Cool slightly. 12. Put about 2¾ cups filling into each pie shell. 13. Pies may be covered with meringue (using Recipes No. P–4, 5 or 6) or whipped topping (using Recipe No. Q–18).

*To use evaporated milk: delete nonfat, dry milk.
delete butter in step 4.
reduce water in step 4 to 4¼ quarts.
add 7 lb, 12 oz (3½ qt) evaporated milk in step 4.

BUTTERSCOTCH CREAM PIE
(DESSERT POWDER)

P–11 PIES and PASTRIES

Yield: 31 lb (3⅛ gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Milk, nonfat, dry	2 lb, 8 oz	8¾ cups	1. Bake 17 pie shells using recipe for single crust pies (Recipe No. P–3) or graham cracker crust (Recipe No. P–2).
Dessert powder, starch base, butterscotch	6 lb	3 32-oz pkg. (4 No. 2½ cans)	2. Combine milk and dessert powder. Add 1½ qts water. Stir until smooth.
Water		1½ qt	
Water, hot (about 190° F.)		9¾ qt	3. Stir dessert powder mixture into the hot water and heat slowly, stirring constantly, until pudding thickens and starts to boil. Remove from heat. 4. Cool slightly before pouring about 2¾ cups filling into each pie shell.

BUTTERSCOTCH CREAM PIE—Continued
(DESSERT POWDER)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			7. Pies may be covered with meringue (using Recipes No. P–4, 5 or 6) or whipped topping (using Recipe No. Q–18).

*To use evaporated milk: delete nonfat, dry milk.
reduce water in step 3 to 3½ quarts.
add 13 lb, 8 oz (6¼ qt) evaporated milk in step 3.

CHOCOLATE CREAM PIE

P–12 PIES and PASTRIES

Yield: 37 lb, 12 oz (4 gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Milk, nonfat, dry Water, hot	2 lb 	1¾ qt 2¾ gal	1. Bake 17 pie shells using recipe for single crust pies (Recipe No. P–3) or graham cracker crusts (Recipe No. P–2). 2. Reconstitute milk with hot water.
Sugar, granulated Salt	2 lb, 8 oz 1 oz	1½ qt 1½ tbsp	3. Add sugar and salt to reconstituted milk and bring to a boil.
Cornstarch Sugar, granulated Cocoa Water	1 lb, 8 oz 2 lb, 8 oz 1 lb 	4¾ cups 1½ qt 1 qt 1 qt	4. Combine cornstarch, sugar, cocoa and water. Stir until smooth. Stirring constantly, add to boiling mixture and cook about 2 minutes or until thick.
Eggs, whole, fresh	2 lb, 8 oz	1¼ qt (24 each)	5. Beat eggs slightly. 6. Stir about 1 qt of hot mixture slowly into eggs. Pour slowly into remaining hot mixture and stirring constantly, cook on low heat about 2 minutes.

CHOCOLATE CREAM PIE—Continued

P–12 PIES and PASTRIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Butter	1 lb, 8 oz	¾ qt	7. Remove from heat, add butter and vanilla.
Vanilla		4 tbsp	8. Cool slightly before pouring about 3½ cups filling into each pie shell.
			9. Pies may be covered with meringue (Recipes No. P–4, 5 or 6) or whipped topping (Recipe No. Q–18).

*To use evaporated milk: delete nonfat, dry milk.
reduce butter to 12 oz (1½ cups).
reduce water in step 2 to 1¾ gallons.
add 10 lb, 13 oz (1¾ gal) evaporated milk in step 2.

CHOCOLATE CREAM PIE and VARIATIONS
(DESSERT POWDER)

P–13 PIES and PASTRIES

Yield: 31 lb (3⅛ gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Milk, nonfat, dry	2 lb, 8 oz	8¾ cups	1. Bake 17 pie shells using recipe for single crust pies (Recipe No. P–3) or graham cracker crust (Recipe No. P–2).
Dessert powder, starch base, chocolate	6 lb	3 32-oz pkg (4 No. 2½ cans)	2. Reconstitute milk.
Water		1½ qt	3. Combine dessert powder and 1½ qts reconstituted milk. Stir until smooth.
			4. Heat remainder of milk to just below boiling point.
Water, hot (about 190° F.)		9¾ qt	5. Stir dessert powder mixture into the hot milk and heat slowly, stirring constantly, until pudding thickens and starts to boil. Remove from heat.
			6. Cool sligthly before pouring about 2¾ cups filling into each pie shell.

*To use evaporated milk: delete nonfat, dry milk.
reduce water in step 3 to 3½ quarts.
add 13 lb, 8 oz (6¼ qt) evaporated milk in step 3.

CHOCOLATE CREAM PIE and VARIATIONS—Continued
(DESSERT POWDER)

P–13 PIES and PASTRIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			5. Pies may be covered with meringue (Recipes No. P–4, 5 or 6) or whipped topping (Recipe No. Q–18).
VARIATIONS:			
1. Chocolate Coconut Cream Pie: Coconut, prepared, sweetened	2 lb.	3 qt	1. Add coconut after filling is cooled slightly in step 4. Mix thoroughly and pour into pie shell.
2. Chocolate Nut Cream Pie: Nuts, chopped	2 lb.	2 qt.	1. Add nuts after filling is cooled slightly in step 4. Mix thoroughly and pour into pie shells.

CUSTARD PIE

P–14 PIES and PASTRIES

Yield: 30 lb, 14 oz (3½ gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Eggs, whole, fresh	5 lb, 6 oz	2¾ qt (54 each)	1. Prepare dough for pie crusts using recipe for single crust pies (Recipe No. P–3). Roll out crusts and line pans. 2. Beat eggs slightly.
Sugar, granulated *Starch, pregelatinized Salt **Milk, nonfat dry	4 lb 1¼ oz ½ oz 2 lb	2¼ qt ¼ cup 2¼ tsp 1¾ qt	3. Combine sugar, pregelatinized starch, salt and milk in dry mixing bowl. Blend thoroughly with a wire whip. Add slowly to eggs, stirring constantly.
Butter, melted	12 oz	1½ cups	4. Add melted butter to sugar-egg mixture. Blend thoroughly.
Water, boiling Vanilla Nutmeg, ground	 ½ oz	9¼ qt 4 tbsp 2 tbsp	5. Add water gradually to sugar-egg mixture; add vanilla and nutmeg and blend thoroughly. 6. Put pastry lined pie pans in the oven on the hearth or as close to the hearth as

CUSTARD PIE—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			possible. Do not double pans. Fill the pie shells with 3 to 3½ cups filling after they have been put in oven. 7. Bake in preheated, hot oven (425° F.) 10 minutes. Reduce heat to a moderate oven (350° F.) and continue baking 20 to 25 minutes or until a silver knife inserted in center of pie comes out clean.

*An equal amount of cornstarch may be substituted for pregelatinized starch in step 3. No change in method of preparation is necessary.

**To use evaporated milk: delete nonfat, dry milk.
delete butter.
reduce water in step 5 to 5¼ quarts.
add 10 lb, 13 oz (1¼ gal) evaporated milk in step 5.

LEMON MERINGUE PIE
(PREGELATINIZED STARCH)

P–15 PIES and PASTRIES

Yield: 30 lb, 1 oz (3½ gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sugar, granulated Starch, pregelatinized Salt	10 lb 1 lb, 9 oz 2 oz	5½ qt 5½ cups 3 tbsp	1. Bake 17 pie shells using recipe for single crust pies (Recipe No. P–3) or graham cracker crust (Recipe No. P–2). 2. Combine sugar, pregelatinized starch and salt in dry mixing bowl. Blend thoroughly. (Use beater at low speed when using mechanical mixer. Do not use whip.)
Eggs, whole, fresh Water, boiling	2 lb	1 qt (20 each) 7½ qt	3. Beat eggs slightly. Stirring constantly, gradually add boiling water to beaten eggs. (Water must be boiling to give proper cooked flavor.)
Butter	1 lb	2 cups	4. Add egg mixture and butter gradually to sugar mixture. (Use beater at low speed when using mechanical mixer.)

LEMON MERINGUE PIE—Continued
(PREGELATINIZED STARCH)

P–15 PIES and PASTRIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			Scrape bowl once after adding egg mixture. Continue mixing until smooth.
Lemon rind, grated	3 oz	1 cup	5. Wash lemons, grate rind, extract juice. Add lemon juice and rind to sugar-egg mixture. (Use beater at low speed when using mechanical mixer.) Scrape bowl. Continue mixing until smooth. (Use beater at medium speed when using mechanical mixer.)
*Juice, lemon, fresh		1¼ qt	
or			
Juice, lemon, frozen (3 + 1)		1¼ cups	
and			
Water		3¾ cups	6. Pour about 3¼ cups filling into each pie shell. Cover with meringue (Recipes No. P–4, 5 or 6) and bake in a slow oven (325° F.) 15 to 20 minutes or until lightly browned.

*7 lb, 8 oz lemons A.P. (2½ dozen) will yield 1¼ qt juice.

LEMON MERINGUE PIE
(CORNSTARCH)

P–16 PIES and PASTRIES

Yield: 32 lb, 14 oz (3½ gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sugar, granulated	10 lb	5½ qt	1. Bake 17 pie shells using recipe for single crust pies (Recipe No. P–3) or graham cracker crust (Recipe No. P–2).
Salt	2 oz	3 tbsp	
Lemon rind, grated	3 oz	1 cup	
Water, hot		1¼ gal	2. Wash lemons, grate rind and extract juice. Combine sugar, salt, lemon rind and water. Bring to a boil.
Cornstarch	1 lb, 14 oz	1½ qt	3. Combine cornstarch and water. Stir until smooth. Add cornstarch mixture gradually to boiling mixture and then cook 5 minutes or until thick and clear, stirring constantly. Remove from heat.
Water, cold		2½ qt	
Eggs, whole, fresh	2 lb	1 qt (20 each)	4. Beat eggs slightly. Stirring constantly, add about 1 quart of hot mixture gradually to beaten eggs, add egg mixture to hot cooked mixture and then bring

LEMON MERINGUE PIE—Continued
(CORNSTARCH)

P–16 PIES and PASTRIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			the mixture to a boil and remove from heat.
Butter	1 lb	2 cups	5. Add butter and lemon juice, mix well.
*Juice, lemon, fresh		1¼ qt	6. Pour about 3¼ cups filling into each pie shell. Cover with meringue (using Recipes No. P–4, 5 or 6) and bake in a slow oven (325° F.) 15 to 20 minutes or until lightly browned.
or			
Juice, lemon, frozen (3 + 1)		1¼ cups	
and			
Water		3¾ cups	

*7 lb, 8 oz lemons A.P. (2½ dozen) will yield 1¼ qt juice.

PUMPKIN PIE

P–17 PIES and PASTRIES

Yield: 26 lb, 4 oz (3 gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sugar, brown	3 lb	2 qt	1. Prepare dough for pie crusts using recipe for single crust pies (Recipe No. P–3). Roll out crusts and line pans.
Sugar, granulated	12 oz	1¾ cups	
Salt	1⅓ oz	2 tbsp	2. Mix sugars, salt, nutmeg, ginger, mace and cinnamon together in mixing bowl.
Nutmeg, ground	½ oz	2 tbsp	
Ginger, ground	½ oz	2 tbsp	
Mace, ground	¼ oz	1 tbsp	
Cinnamon, ground	1¼ oz	5 tbsp	
Eggs, whole, fresh	2 lb, 8 oz	1¼ qt (24 each)	3. Add eggs to sugar mixture and mix until thoroughly blended.
*Milk, nonfat, dry	1 lb	3½ cups	4. Reconstitute milk. Add butter and add to sugar-egg mixture. Mix until thoroughly blended.
Water, boiling		3¾ qt	
Butter, melted	6 oz	¾ cup	
Pumpkin, canned, mashed	10 lb, 14 oz	5¼ qt (6 No. 2½ cans)	5. Add pumpkin to sugar-milk mixture and mix until thoroughly blended. 6. Pour about 2¾ cups filling into each unbaked pie shell.

P–17 PIES and PASTRIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			7. Bake in preheated, hot oven (425° F.) 45 to 55 minutes or until silver knife inserted into filling comes out clean. (Center may be soft but will set when cool.)

*To use evaporated milk: delete nonfat, dry milk.
delete butter.
reduce water in step 4 to 1¾ quarts.
add 5 lb, 6 oz (2½ qt) evaporated milk in step 4.

SWEET POTATO PIE

P–18 PIES AND PASTRIES

Yield: 27 lb, 4 oz (3 gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sweet potatoes, canned, vacuum packed	12 lb	2 gal (10 No. 2½ cans)	1. Prepare dough for pie crusts using recipe for single crust pies (Recipe No. P–3). Roll out crusts and line pans. 2. Place sweet potatoes in mixing bowl and beat until smooth (use beater at medium speed for about 5 minutes when using mechanical mixer).
Eggs, whole, fresh	2 lb, 8 oz	1¼ qt (24 each)	3. Beat eggs slightly with a wire whip.
Sugar, granulated	1 lb, 8 oz	3½ cups	4. Combine sugars, salt, cinnamon, nutmeg, ginger and cloves and add gradually to eggs, stirring constantly. Blend thoroughly and add to mashed sweet potatoes.
Sugar, brown	2 lb, 4 oz	1½ qt	
Salt	⅔ oz	1 tbsp	
Cinnamon, ground	1¼ oz	5 tbsp	
Nutmeg, ground	½ oz	2 tbsp	
Ginger, ground	½ oz	2 tbsp	
Cloves, ground	¼ oz	1 tbsp	

SWEET POTATO PIE—Continued

P–18 PIES and PASTRIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Milk, nonfat, dry	13 oz	2⅞ cups	5. Reconstitute milk with butter and water and add to sweet potato mixture. Mix until thoroughly blended. (Use beater at low speed when using mechanical mixer.)
Water		1 gal	
Butter, melted	5 oz	⅔ cup	6 Pour about 2¾ cups filling into each unbaked pie shell.
			7. Bake in preheated hot oven (425° F.) 45 to 55 minutes, or until knife inserted into filling comes out clean. (Center may be soft but will set when cool.)

*To use evaporated milk: delete nonfat, dry milk.
delete butter.
reduce water in step 5 to 9½ cups.
add 4 lb, 6 oz (2 qt) evaporated milk in step 5.

VANILLA CREAM PIE

P–19 PIES and PASTRIES

Yield: 36 lb, 11 oz (3¾ gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Milk, nonfat, dry Water, hot	2 lb	1¾ qt 2¾ gal	1. Bake 17 pie shells using recipe for single crust pies (Recipe No. P–3) or graham cracker crust (Recipe No. P–2). 2. Reconstitute milk with hot water.
Sugar, granulated Salt	2 lb, 8 oz 1 oz	1½ qt 1½ tbsp	3. Add sugar and salt to reconstituted milk and bring to a boil.
Cornstarch Sugar, granulated Water	1 lb, 8 oz 2 lb, 8 oz	4¾ cups 1½ qt 1 qt	4. Combine cornstarch and sugar, add water. Stir until smooth. Stirring constantly, add to boiling mixture and cook about 2 minutes or until thick.
Eggs, whole, fresh	2 lb, 8 oz	1½ qt (24 each)	5. Beat eggs slightly. 6. Stir about 1 qt of hot mixture slowly into eggs. Pour slowly into remaining hot mixture and stirring constantly, cook on low heat about 2 minutes.

VANILLA CREAM PIE—Continued

P–19 PIES and PASTRIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Butter	1 lb, 8 oz	¾ qt	7. Remove from heat. Add butter and vanilla.
Vanilla		4 tbsp	8. Cool slightly before pouring about 3¼ cups filling into each pie shell.
			9. Pies may be covered with meringue (using Recipe No. P–4, 5 or 6) or whipped topping (using Recipe No. Q–18).

*To use evaporated milk: delete nonfat, dry milk.
reduce butter to 12 oz (1½ cups).
reduce water in step 2 to 1¾ gallons.
add 10 lb, 13 oz (1¼ gal) evaporated milk in step 2.

VANILLA CREAM PIE and VARIATIONS
(DESSERT POWDER)

P–20 PIES and PASTRIES

Yield: 29 lb, 8 oz (3⅛ gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Milk, nonfat, dry	2 lb, 8 oz	8¾ cups	1. Bake 17 pie shells using recipe for single crust pies (Recipe No. P–3) or graham cracker crust (Recipe No. P–2).
Dessert powder, starch base, vanilla	4 lb, 8 oz	3 24-oz pkg (3 No. 2½ cans)	2. Combine milk and dessert powder. Add 1½ qts water. Stir until smooth.
Water		1½ qt	
Water, hot (about 190° F.)		9¾ qt	3. Stir dessert powder mixture into the hot water and heat slowly, stirring constantly, until pudding thickens and starts to boil. Remove from heat.
			4. Cool slightly before pouring about 2¾ cups filling into each pie shell.
			5. Pies may be covered with meringue (Recipes No. P–4, 5 or 6) or whipped topping (Recipe No. Q–18).

*To use evaporated milk: delete nonfat, dry milk.
reduce water in step 3 to 3½ quarts.
add 13 lb 3 oz (6¼ qt) evaporated milk in step 3.

VANILLA CREAM PIE and VARIATIONS—Continued

P–20 PIES and PASTRIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
VARIATIONS:			
1. Banana Cream Pie:			
Bananas . . . . . A.P.	20 lb	60 each	1. Pour half of filling into pie shells. Cover with layer of sliced bananas. Pour remaining filling over bananas. (Do not peel and slice bananas until ready to use, to avoid discoloration.)
2. Coconut Cream Pie:			
Coconut, prepared, sweetened	1 lb	1½ qt	1. Add coconut after filling is cooled slightly in step 6. Mix thoroughly and pour into pie shells.
3. Pineapple Cream Pie:			
Pineapple, canned, crushed	6 lb, 13 oz . .	3 qt . . . . . (1 No. 10 can)	1. Reduce water to 8½ quarts in step 3.
*Juice, lemon	. . . . .	½ cup	2. Add pineapple and juice after filling is cooled slightly in step 4. Mix thoroughly and pour into pie shells.

*12 oz lemons A.P. (3 each) will yield ½ cup juice.

APPLE PIE
(CANNED — PREGELATINIZED STARCH)

P–21 PIES and PASTRIES

Yield: 31 lbs (3¼ gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Apples, canned	20 lb, 12 oz.	2½ gal (3 No. 10 cans)	1. Prepare dough for pie crusts using recipe for double crust pies (Recipe No. P–1). Roll out crusts and line pie pans. 2. Thoroughly drain apples. Reserve juice.
Sugar, granulated Starch, pregelatinized Salt Nutmeg, ground Cinnamon, ground	4 lb 8 oz ⅔ oz ½ oz ½ oz	2¼ qt 1¾ cups 1 tbsp 2 tbsp 2 tbsp	3. Combine sugar, pregelatinized starch, salt, nutmeg and cinnamon in dry mixing bowl. Blend thoroughly. (Use beater at low speed when using mechanical mixer. Do not use whip.)
Juice, apple and water		3 qt	4. If necessary, add water to reserved juice to make 3 qts. Add juice gradually to sugar mixture. (Add juice slowly at low speed when using mechanical mixer.) Scrape bowl once after adding juice. Continue mixing until smooth.

APPLE PIE—Continued
(CANNED—PREGELATINIZED STARCH)

P–21 PIES and PASTRIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Butter, melted (optional)	12 oz	1½ cups	5. Carefully fold melted butter, lemon juice and drained apples into thickened mixture.
*Juice, lemon		6 tbsp	6. Pour about 2¾ cups filling into each unbaked pie shell. Cover with top crust. Seal edges.
			10. Bake in a preheated, very hot oven (450° F.) 30 to 35 minutes, or until lightly browned.

*8 oz lemons A.P. (2 each) will yield 6 tbsp juice.

APPLE PIE
(CANNED — CORNSTARCH)

P–22 PIES and PASTRIES

Yield: 31 lb (3¼ gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Apples, canned	20 lb, 12 oz.	2½ gal (3 No. 10 cans)	1. Thoroughly drain apples. Reserve juice.
Cornstarch Water, cold	10 oz	2 cups 1 qt	2. Combine cornstarch and cold water. Stir until smooth.
Juice, apple and water		2½ qt	3. If necessary, add water to reserved juice to make 2½ qts. Bring to a boil. Add cornstarch mixture gradually to boiling juice and then cook until thick and clear, stirring constantly.
Sugar, granulated Salt Cinnamon, ground Nutmeg, ground	4 lb ⅔ oz ½ oz ½ oz	2¼ qt 1 tbsp 2 tbsp 2 tbsp	4. Combine sugar, salt, cinnamon and nutmeg. Stir gradually into thickened mixture, stirring constantly. Bring to a boil and remove from heat. 5. Carefully fold drained apples into thickened mixture.

APPLE PIE—Continued
(CANNED—CORNSTARCH)

P–22 PIES and PASTRIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Juice, lemon		6 tbsp	6. Add lemon juice and melted butter carefully to apple mixture.
Butter, melted (optional)	12 oz	1½ cups	7. Cool thoroughly before using.
			8. Prepare dough for pie crusts using recipe for double crust pies (Recipe No. P–1). Roll out crusts and line pie pans.
			9. Pour about 2¾ cups filling into each unbaked pie shell. Cover with top crust. Seal edges.
			10. Bake in a preheated, very hot oven (450° F.) 30 to 35 minutes, or until lightly browned.

*8 oz lemons A.P. (2 each) will yield 6 tbsp juice.

APPLE PIE
(DEHYDRATED — PREGELATINIZED STARCH)

P–23 PIES and PASTRIES

Yield: 31 lb (3¼ gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Apples, dehydrated	4 lb	1¾ gal (2 No. 10 cans)	1. Prepare dough for pie crusts using recipe for double crust pies (Recipe No. P–1). Roll out crusts and line pie pans.
Water, warm		3 gal	2. Combine apples and water. Bring to a boil and simmer 15 minutes or until tender.
*Juice, lemon		6 tbsp	3. Remove from heat and cool. (Do not drain.) Carefully fold lemon juice into apple mixture.
Sugar, granulated	4 lb	2¼ qt	4. Combine sugar, pregelatinized starch, salt and spices in dry mixing bowl. Blend thoroughly. (Use beater at low speed when using mechanical mixer. Do not use whip.)
Starch, pregelatinized	8 oz	1¾ cups	
Salt	⅔ oz	1 tbsp	
Nutmeg, ground	½ oz	2 tbsp	
Cinnamon, ground	½ oz	2 tbsp	

APPLE PIE—Continued
(DEHYDRATED — PREGELATINIZED STARCH)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Water		2 qt	5. Add water gradually to sugar mixture. (Add water slowly at low speed when using mechanical mixer.) Scrape bowl once after adding water. Continue mixing until smooth.
Butter, melted (optional)	12 oz	1½ cups	6. Carefully fold melted butter and dehydrated apples and juice into thickened mixture. 7. Pour about 2¾ cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 8. Bake in a preheated, very hot oven (450° F.) 30 to 35 minutes, or until lightly browned.

*8 oz lemons A.P. (2 each) will yield 6 tbsp juice.

APPLE PIE
(DEHYDRATED — CORNSTARCH)

P–24 PIES and PASTRIES

Yield: 31 lb (3¼ gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Apples, dehydrated	4 lb	1¾ gal (2 No. 10 cans)	1. Combine apples and water. Bring to a boil and simmer 15 minutes or until tender.
Water, warm		3¼ gal	
Cornstarch	10 oz	2 cups	2. Combine cornstarch and cold water. Stir until smooth, and add gradually to apples, stirring constantly.
Water, cold		1 qt	3. Cook until thick and clear, stirring constantly.
Sugar, granulated	4 lb	2¼ qt	4. Combine sugar, salt, cinnamon and nutmeg. Stir into apple mixture. Bring to a boil and remove from heat.
Salt	⅔ oz	1 tbsp	
Cinnamon, ground	½ oz	2 tbsp	
Nutmeg, ground	½ oz	2 tbsp	
*Juice, lemon		6 tbsp	5. Carefully fold lemon juice into apple mixture.
Butter, melted (optional)	12 oz	1½ cups	

APPLE PIE—Continued
(DEHYDRATED — CORNSTARCH)

P–24 PIES and PASTRIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			6. Cool thoroughly before using. 7. Prepare dough for pie crusts using recipe for double crust pies (Recipe No. P–1). Roll out crusts and line pie pans. 8. Pour about 2¾ cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 9. Bake in a preheated, very hot oven (450° F.) 30 to 35 minutes, or until lightly browned.

*8 oz lemons A.P. (2 each) will yield 6 tbsp juice.

FRESH APPLE PIE

P–25 PIES and PASTRIES

Yield: 25 lb, 1 oz (4 gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Apples, fresh, peeled, cored	17 lb	4½ gal	1. Prepare dough for pie crusts using recipe for double crust pies (Recipe No. P–1). Roll out crusts and line pie pans.
**Juice, lemon		½ cup	2. Slice the peeled and cored apples. Pour lemon juice over apples while slicing. Place 1 qt, (1 lb) of apples in each unbaked pie shell.
Sugar, granulated	7 lb	1 gal	3. Combine sugar, salt, and cinnamon. Mix well and sprinkle ¾ cup of mixture over each pie.
Salt	1 oz	1½ tbsp	
Cinnamon, ground	½ oz	2 tbsp	
Butter (optional)	12 oz	1½ cups	4. Dot the top of each pie with approximately 1⅓ tbsp of butter. Cover with top crust and seal edges.
			5. Bake in a preheated, very hot oven (450° F.) 30 to 50 minutes, or until lightly browned (apples must be baked until tender).

*23 lb apples A.P. will yield 17 lb peeled and cored.
**8 oz lemons A.P. (2 each) will yield ½ cup juice.

APPLE PIE VARIATIONS

P–26 PIES and PASTRIES

Yield: 100 Portions or 17—9 inch pies **Size of serving: 6 Cuts Per Pie**

DUTCH APPLE PIE

1. Prepare pie according to any of the basic recipes for apple pie using Recipe No. P–3, Single Crusts for Pies in lieu of Recipe No. P–1, Double Crusts for Pies.
2. Prepare Recipe No. J–54, Streusel Topping. Place 1¼ cups topping over each pie in lieu of the top crust.
3. Bake as directed in basic recipe.

FRENCH APPLE PIE

1. Prepare pie according to any of the basic recipes for apple pie, adding ¾ cups (1 lb, 4 oz) raisins to the apples in the basic recipe. (If the recipe uses cold water starch, the raisins should be soaked in hot water about 10 minutes and then drained thoroughly before they are combined with the apples.)
2. Bake as directed in basic recipe.
3. Prepare Recipe No. J–51, Water Icing. Spread ⅓ cup icing over each pie while it is still hot.

APRICOT PIE
(CANNED — PREGELATINIZED STARCH)

P–27 PIES and PASTRIES

Yield: 31 lb (3⅛ gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Apricots, canned, syrup pack	27 lb	3 gal (4 No. 10 cans)	1. Prepare dough for pie crusts using recipe for double crust pies (Recipe No. P–1). Roll out crusts and line pie pans. 2. Thoroughly drain apricots. Reserve juice.
Sugar, granulated Starch, pregelatinized Salt	6 lb 12 oz ⅔ oz	3¼ qt 2¾ cups 1 tbsp	3. Combine sugar, pregelatinized starch and salt in dry mixing bowl. Blend thoroughly. (Use beater at low speed when using mechanical mixer. Do not use whip.)
Juice, apricot		1 gal	4. Add reserved juice gradually to sugar mixture. (Add juice slowly at low speed when using mechanical mixer.) Scrape bowl once after adding juice. Continue mixing until smooth. 5. Carefully fold drained apricots into thickened mixture.

APRICOT PIE—Continued
(CANNED — PREGELATINIZED STARCH)

P–27 PIES and PASTRIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			6. Pour about 2¾ cups filling into each unbaked pie shell. Cover with top crust and seal edges. 7. Bake in preheated, very hot oven (450° F.) 30 to 35 minutes, or until lightly browned.

APRICOT PIE
(CANNED — CORNSTARCH)

P–28 PIES and PASTRIES

Yield: 30 lb, 8 oz (3⅛ gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Apricots, canned, syrup pack	27 lb	3 gal (4 No. 10 cans)	1. Thoroughly drain apricots. Reserve juice.
Cornstarch	12 oz	2½ cups	2. Combine cornstarch and apricot juice. Stir until smooth.
Juice, apricot		¾ qt	
Juice, apricot		3½ qt	3. Bring reserved juice to a boil. Add cornstarch mixture gradually to boiling juice and then cook until thick and clear, stirring constantly.
Sugar, granulated	6 lb	3¼ qt	4. Combine sugar and salt. Stir gradually into thickened mixture, stirring constantly. Bring to a boil and remove from heat.
Salt	⅔ oz	1 tbsp	5. Carefully fold drained apricots into thickened mixture.
			6. Cool thoroughly before using.

APRICOT PIE—Continued
(CANNED—CORNSTARCH)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			7. Prepare dough for pie crusts using recipe for double crust pies (Recipe No. P–1). Roll out crusts and line pie pans. 8. Pour about 2¾ cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 9. Bake in preheated, very hot oven (450° F.) 30 to 35 minutes, or until lightly browned.

BERRY PIE
(CANNED — PREGELATINIZED STARCH)

P–29 PIES and PASTRIES

Yield: 28 lb, 4 oz (3 gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Berries, canned, water pack (Blackberries or Blueberries)	25 lb, 8 oz	3 gal (4 No. 10 cans)	1. Prepare dough for pie crusts using recipe for double crust pies (Recipe No. P–1). Roll out crusts and line pie pans. 2. Thoroughly drain berries. Reserve juice.
Sugar, granulated Starch, pregelatinized Salt	7 lb 1 lb ⅔ oz	1 gal 3½ cups 1 tbsp	3. Combine sugar, pregelatinized starch, and salt in dry mixing bowl. Blend thoroughly. (Use beater at low speed when using mechanical mixer. Do not use whip.)
Juice, berry *Juice, lemon (for Blueberry pie only)		1 gal 4 tbsp	4. Add reserved berry and lemon juice gradually to sugar mixture. (Add juice slowly at low speed when using mechanical mixer.) Scrape bowl once after adding juice. Continue mixing until smooth. 5. Carefully fold drained berries into thickened mixture.

BERRY PIE—Continued
(CANNED — PREGELATINIZED STARCH)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			6. Pour about 2¾ cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 7. Bake in preheated, very hot oven (450° F.) 30 to 35 minutes, or until lightly browned.

*6 oz lemons (1½ each) will yield 4 tbsp juice.

BERRY PIE
(CANNED — CORNSTARCH)

P–30 PIES and PASTRIES

Yield: 28 lb, 12 oz (3 gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Berries, canned, water pack (Blackberries or Blueberries)	25 lb, 8 oz	3 gal (4 No. 10 cans)	1. Thoroughly drain berries. Reserve juice.
Cornstarch Juice, berry	1 lb 	3½ cups 1¼ qt	2. Combine cornstarch and berry juice. Stir until smooth.
Juice, berry		3 qt	3. Bring reserved juice to a boil. Add cornstarch mixture gradually to boiling juice and then cook until thick and clear, stirring constantly.
Sugar, granulated Salt	7 lb ⅔ oz	1 gal 1 tbsp	4. Combine sugar and salt. Stir gradually into thickened mixture, stirring constantly. Bring to a boil and remove from heat.

BERRY PIE—Continued
(CANNED — CORNSTARCH)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Juice, lemon ..... (for Blueberry pie only)	.....	4 tbsp.....	5. Add lemon juice carefully to thickened mixture. Carefully fold drained berries into thickened mixture. 6. Cool thoroughly before using. 7. Prepare dough for pie crusts using recipe for double crust pies (Recipe No. P–1). Roll out crusts and line pie pans. 8. Pour about 2¾ cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 9. Bake in a preheated, very hot oven (450° F.) 30 to 35 minutes or until lightly browned.

*6 oz lemons A.P. (1½ each) will yield 4 tbsp juice.

CHERRY PIE
(CANNED — PREGELATINIZED STARCH)

P–31 PIES and PASTRIES

Yield: 28 lb, 12 oz (3 gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Cherries, canned, red sour, pitted, water pack	25 lb, 12 oz.	3 gal (4 No. 10 cans)	1. Prepare dough for pie crusts using recipe for double crust pies (Recipe No. P–1). Roll out crusts and line pie pans. 2. Thoroughly drain cherries. Reserve juice.
Sugar, granulated Starch, pregelatinized Salt	7 lb 1 lb ⅔ oz	1 gal 3½ cups 1 tbsp	3. Combine sugar, pregelatinized starch and salt in dry mixing bowl. Blend thoroughly. (Use beater at low speed when using mechanical mixer. Do not use whip.)
Juice, cherry Food coloring, red (optional)	 	2 qt 2 tsp	4. Add reserved juice gradually to sugar mixture. Add red coloring. (Add juice slowly at low speed when using mechanical mixer.) Scrape bowl once after adding liquid. Continue mixing until smooth.

CHERRY PIE—Continued
(CANNED — PREGELATINIZED STARCH)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			5. Carefully fold drained cherries into thickened mixture. 6. Pour about 2¾ cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 7. Bake in preheated, very hot oven (450° F.) 30 to 35 minutes, or until lightly browned.

CHERRY PIE
(CANNED—CORNSTARCH)

P–32 PIES and PASTRIES

Yield: 30 lb (3 gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Cherries, canned, red sour, pitted, water pack	25 lb, 12 oz.	3 gal (4 No. 10 cans)	1. Thoroughly drain cherries. Reserve juice.
Cornstarch Water, cold	1 lb 	3½ cups ¾ qt	2. Combine cornstarch and water. Stir until smooth.
Juice, cherry		1¾ qt	3. Bring reserved juice to a boil. Add cornstarch mixture gradually to boiling juice and then cook until thick and clear, stirring constantly.
Sugar, granulated Salt	7 lb ⅔ oz	1 gal 1 tbsp	4. Combine sugar and salt. Stir gradually into thickened mixture, stirring constantly. Bring to a boil and remove from heat.

CHERRY PIE—Continued
(CANNED — CORNSTARCH)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Food coloring, red (optional)		2 tsp	5. Add red coloring to thickened mixture. Carefully fold drained berries into thickened mixture. 6. Cool thoroughly before using. 7. Prepare dough for pie crusts using recipe for double crust pies (Recipe No. P–1). Roll out crusts and line pans. 8. Pour about 2¾ cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 9. Bake in a preheated, very hot oven (450° F.) 30 to 35 minutes, or until lightly browned.

CHERRY PIE
(FROZEN — PREGELATINIZED STARCH)

P–33 PIES and PASTRIES

Yield: 31 lb (3⅛ gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Cherries, frozen, red sour, pitted	25 lb	2¾ gal	1. Thaw cherries in refrigerator. 2. Prepare dough for pie crusts using recipe for double crust pies (Recipe No. P–1). Roll out crusts and line pie pans. 3. Thoroughly drain cherries. Reserve juice.
Sugar, granulated Starch, pregelatinized Salt	4 lb, 8 oz 1 lb ⅔ oz	2½ qt 3½ cups 1 tbsp	4. Combine sugar, pregelatinized starch and salt in dry mixing bowl. Blend thoroughly. (Use beater at low speed when using mechanical mixer. Do not use whip.)
Juice, cherry		1 gal	5. Add reserved juice gradually to sugar mixture. (Add juice slowly at low speed when using mechanical mixer.) Scrape bowl once after adding juice. Continue mixing until smooth.

CHERRY PIE—Continued
(FROZEN — PREGELATINIZED STARCH)

P–33 PIES and PASTRIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			6. Carefully fold drained cherries into thickened mixture. 7. Pour about 2¾ cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 8. Bake in preheated, very hot oven (450° F.) 30 to 35 minutes, or until lightly browned.

CHERRY PIE
(FROZEN—CORNSTARCH)

P–34 PIES and PASTRIES

Yield: 30 lb (3⅛ gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Cherries, frozen, red sour, pitted	25 lb	2¾ gal	1. Thaw cherries in refrigerator. 2. Thoroughly drain cherries. Reserve juice.
Cornstarch Water, cold	1 lb 	3½ cups 1 qt	3. Combine cornstarch and cold water. Stir until smooth.
Juice, cherry		1 gal	4. Bring reserved juice to a boil. Add cornstarch mixture gradually to boiling juice and then cook until thick and clear, stirring constantly.
Sugar, granulated Salt	4 lb, 8 oz ⅔ oz	2½ qt 1 tbsp	5. Combine sugar and salt. Stir gradually into thickened mixture, stirring constantly. Bring to a boil and remove from heat. 6. Carefully fold drained cherries into thickened mixture. 7. Cool thoroughly before using.

CHERRY PIE—Continued
(FROZEN — CORNSTARCH)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			8. Prepare dough for pie crusts using recipe for double crust pies (Recipe No. P–1). Roll out crusts and line pans. 9. Pour about 2¾ cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 10. Bake in a preheated, very hot oven (450° F.) 30 to 35 minutes or until lightly browned.

MINCEMEAT PIE

P–35 PIES and PASTRIES

Yield: 30 lb (3 gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Mincemeat, canned	30 lb	3 gal . . . . . (4 No. 10 cans)	1. Prepare dough for pie crusts using recipe for double crust pies (Recipe No. P–1). Roll out crusts and line pans. 2. Put about 2¾ cups of mincemeat (use as issued) in each unbaked pie shell. Cover with top crust. Seal edges. 3. Bake in a preheated, very hot oven (450° F.) 30 to 35 minutes or until lightly browned.

PEACH PIE
(CANNED — PREGELATINIZED STARCH)

P–36 PIES and PASTRIES

Yield: 29 lb, 12 oz (3 gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Peaches, canned, quarters, or slices, syrup pack	27 lb	3 gal (4 No. 10 cans)	1. Prepare dough for pie crusts using recipe for double crust pies (Recipe No. P–1). Roll out crusts and line pie pans. 2. Thoroughly drain peaches. Reserve juice. (Slice peaches if necessary.)
Sugar, granulated	5 lb	2¾ qt	3. Combine sugar, pregelatinized starch and salt in dry mixing bowl. Blend thoroughly. (Use beater at low speed when using mechanical mixer. Do not use whip.)
Starch, pregelatinized	12 oz	2¾ cups	
Salt	⅔ oz	1 tbsp	
Juice, peach		1 gal	4. Add reserved juice gradually to sugar mixture. (Add juice slowly at low speed when using mechanical mixer.) Scrape bowl once after adding juice. Continue mixing until smooth.

PEACH PIE—Continued
(CANNED — PREGELATINIZED STARCH)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			5. Carefully fold drained peaches into thickened mixture. 6. Pour about 2¾ cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 7. Bake in a preheated, very hot oven (450° F.) 30 to 35 minutes, or until lightly browned.

PEACH PIE
(CANNED — CORNSTARCH)

P–37 PIES and PASTRIES

Yield: 31 lb (3 gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Peaches, canned, quarters, or slices, syrup pack	27 lb	3 gal (4 No. 10 cans)	1. Thoroughly drain peaches and reserve juice (slice peaches, if necessary).
Cornstarch Water, cold	12 oz	2½ cups ¾ qt	2. Combine cornstarch and cold water. Stir until smooth.
Juice, peach		1 gal	3. Bring reserved juice to a boil. Add cornstarch mixture gradually to boiling juice and then cook until thick and clear, stirring constantly.
Sugar, granulated Salt	5 lb ⅔ oz	2¾ qt 1 tbsp	4. Combine sugar and salt. Stir gradually into thickened mixture, stirring constantly. Bring to a boil and remove from heat. 5. Carefully fold drained peaches into thickened mixture.

PEACH PIE—Continued
(CANNED — CORNSTARCH)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			6. Cool thoroughly before using. 7. Prepare dough for pie crusts using recipe for double crust pies (Recipe No. P–1). Roll out crusts and line pans. 8. Pour about 2¾ cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 9. Bake in a preheated, very hot oven (450° F.) 30 to 35 minutes or until lightly browned.

PEACH PIE
(FROZEN — PREGELATINIZED STARCH)

P–38 PIES and PASTRIES

Yield: 30 lb, 12 oz (3 gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Peaches, frozen, sliced, syrup pack	25 lb	3 gal	1. Thaw peaches in sealed cans in refrigerator. 2. Prepare dough for pie crusts using recipe for double crust pies (Recipe No. P–1). Roll out crusts and line pie pans. 3. Thoroughly drain peaches. Reserve juice.
Sugar, granulated Starch, pregelatinized Salt	5 lb 12 oz ⅔ oz	2¾ qt 2¾ cups 1 tbsp	4. Combine sugar, pregelatinized starch and salt in dry mixing bowl. Blend thoroughly. (Use beater at low speed when using mechanical mixer. Do not use whip.)
Juice, peach and water		1 gal	5. If necessary, add water to juice to make 1 gal. Add juice gradually to sugar mixture. (Add juice slowly at low speed when using mechanical mixer). Scrape

PEACH PIE—Continued
(FROZEN — PREGELATINIZED STARCH)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			bowl once after adding juice. Continue mixing until smooth. 6. Carefully fold drained peaches into thickened mixture. 7. Pour about 2¾ cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 8. Bake in a preheated, very hot oven (450° F.) 30 to 35 minutes or until lightly browned.

PEACH PIE
(FROZEN — CORNSTARCH)

P–39 PIES and PASTRIES

Yield: 31 lb, 12 oz (3 gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Peaches, frozen, sliced, syrup pack	25 lb	3 gal	1. Thaw peaches in sealed cans in refrigerator. 2. Thoroughly drain peaches. Reserve juice.
Cornstarch Water, cold	14 oz	¾ qt ¾ qt	3. Combine cornstarch and water. Stir until smooth.
Juice, peach and water		3½ qt	4. If necessary, add water to juice to make 3½ quarts. Bring reserved juice to a boil. Add cornstarch mixture gradually to boiling juice and then cook until thick and clear, stirring constantly.
Sugar, granulated Salt	5 lb ⅔ oz	2¾ qt 1 tbsp	5. Combine sugar and salt. Stir gradually into thickened mixture, stirring constantly. Bring to a boil and remove from heat.

PEACH PIE—Continued
(FROZEN — CORNSTARCH)

P–39 PIES and PASTRIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			6. Carefully fold drained peaches into thickened mixture. 7. Cool thoroughly before using. 8. Prepare dough for pie crusts using recipe for double crust pies (Recipe No. P–1). Roll out crusts and line pans. 9. Pour about 2¾ cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 10. Bake in a preheated, very hot oven (450° F.) 30 to 35 minutes or until lightly browned.

PINEAPPLE PIE
(CANNED — PREGELATINIZED STARCH)

P–40 PIES and PASTRIES

Yield: 32 lb, 8 oz (3¼ gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sugar, granulated	5 lb	2¾ qt	1. Prepare dough for pie crusts using recipe for double crust pies (Recipe No. P–1). Roll out crusts and line pie pans.
Starch, pregelatinized	12 oz	2¾ cups	2. Combine sugar, pregelatinized starch and salt in dry mixing bowl. Blend thoroughly. (Use beater at low speed when using mechanical mixer. Do not use whip.)
Salt	⅔ oz	1 tbsp	
Water		3 qt	3. Add water and lemon juice gradually to sugar mixture. (Add liquid slowly at low speed when using mechanical mixer.) Scrape bowl once after adding liquid. Continue mixing until smooth.
*Juice, lemon		4 tbsp	
Pineapple, canned, crushed	20 lb, 7 oz	2¼ gal (3 No. 10 cans)	4. Fold in crushed pineapple.

*6 oz lemons A.P. (1½ each) will yield 4 tbsp juice.

PINEAPPLE PIE—Continued
(CANNED — PREGELATINIZED STARCH)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			5. Pour about 2¾ cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 6. Bake in a preheated, very hot oven (450° F.) 30 to 35 minutes or until lightly browned.

PINEAPPLE PIE
(CANNED — CORNSTARCH)

P–41 PIES and PASTRIES

Yield: 33 lb (3¼ gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Cornstarch	12 oz	2½ cups	1. Combine cornstarch and cold water. Stir until smooth.
Water, cold		1 qt	
Pineapple, canned, crushed	20 lb, 7 oz	2¼ gal (3 No. 10 cans)	2. Combine pineapple, sugar, salt and water in a stock pot. Stir until sugar is dissolved. Bring to a boil. Add cornstarch mixture gradually to boiling pineapple and then cook until thick, stirring constantly. Remove from heat.
Sugar, granulated	5 lb	2¾ qt	
Salt	⅔ oz	1 tbsp	
Water		3 qt	
*Juice, lemon fresh		4 tbsp	3. Add lemon juice carefully to thickened mixture. 4. Cool thoroughly before using. 5. Prepare dough for pie crusts using recipe for double crust pies (Recipe No. P–1). Roll out crusts and line pie pans.

*6 oz lemons A.P. (1½ each) will yield 4 tbsp juice.

PINEAPPLE PIE—Continued
(CANNED — CORNSTARCH)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			6. Pour about 2¾ cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 7. Bake in preheated, very hot oven (450° F.) 30 to 35 minutes, or until lightly browned.

RAISIN PIE
(PREGELATINIZED STARCH)

P–42 PIES and PASTRIES

Yield: 32 lb (3 gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Raisins	10 lb, 8 oz	2 gal	1. Prepare dough for pie crusts using recipe for double crust pies (Recipe No. P–1.). Roll out crusts and line pie pans. 2. Pick over and wash raisins. Drain thoroughly.
Water		2 gal	3. Cover raisins with water, cook until plump and tender, stirring occasionally. Drain raisins for 3 minutes. Reserve juice.
Sugar, granulated	2 lb	4½ cups	4. Combine sugars, salt, cinnamon and pregelatinized starch in dry mixing bowl. Blend thoroughly. (Use beater at low speed when using mechanical mixer. Do not use whip.)
Sugar, brown	2 lb, 4 oz	1½ qt	
Salt	⅔ oz	1 tbsp	
Cinnamon	¼ oz	1 tbsp	
Starch, pregelatinized	8 oz	1¾ cups	

RAISIN PIE—Continued
(PREGELATINIZED STARCH)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Juice, raisin		2 cups	5. Add reserved juice gradually to sugar mixture. (Add juice slowly at low speed when using mechanical mixer.) Scrape bowl once after adding juice. Continue mixing until smooth.
*Juice, lemon		⅔ cup	6. Add lemon juice and rind and butter to the raisins.
Lemon rind, grated	1½ oz	½ cup	7. Carefully fold raisin mixture into thickened mixture.
Butter	6 oz	¾ cup	8. Pour about 2¾ cups filling into each unbaked pie shell. Cover with top crust. Seal edges.
			9. Bake in a preheated, very hot oven (450° F.) 30 to 35 minutes, or until lightly browned.

*1 lb lemons A.P. (4 each) will yield ⅔ cup of juice.

RAISIN PIE
(CORNSTARCH)

P–43 PIES and PASTRIES

Yield: 32 lb, 12 oz (3 gal) Filling
100 Portions or 17–9 Inch Pies

Size of serving: 6 Cuts Per Pie

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Raisins	10 lb, 8 oz	2 gal	1. Pick over and wash raisins. Drain thoroughly.
Water		2 gal	2. Combine raisins, water, sugars, salt and cinnamon. Bring mixture to a boil, reduce heat and allow it to simmer for 10 to 20 minutes or until raisins are plump and tender, stirring occasionally.
Sugar, granulated	2 lb	4½ cups	
Sugar, brown	2 lb, 4 oz	1½ qt	
Salt	⅔ oz	1 tbsp	
Cinnamon	¼ oz	1 tbsp	
Cornstarch	8 oz	1¾ cup	3. Combine cornstarch and cold water. Stir until smooth. Add cornstarch mixture gradually to raisin mixture. Bring to a boil and cook until thickened, stirring constantly. Remove from heat.
Water, cold		1½ cup	
*Juice, lemon		⅔ cup	4. Mix lemon juice and rind and butter carefully into thickened mixture.
Lemon rind, grated	1½ oz	½ cup	

*1 lb lemons A.P. (4 each) will yield ⅔ cup of juice.

RAISIN PIE—Continued
(CORNSTARCH)

P–43 PIES and PASTRIES

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Butter	6 oz	¾ cup	5. Cool thoroughly before using. 6. Prepare dough for pie crusts using recipe for double crust pies (Recipe No. P–1). Roll out crusts and line pans. 7. Pour about 2¾ cups filling into each unbaked pie shell. Cover with top crust. Seal edges. 8. Bake in a preheated, very hot oven (450° F.) 30 to 35 minutes or until lightly browned.

COBBLERS

P–44 PIES and PASTRIES

Yield: 100 Servings or 2 Sheet Pans | **Size of serving: 54 Cuts Per Pan**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			1. Prepare desired fruit filling. Let cool. 2. Preheat oven to 450° F. 3. Prepare dough using recipe for single crust pies (Recipe No. P–3). 4. Use half of dough for each cobbler. Roll dough into rectangular shape to fit sheet pan. With one hand press the pastry to the bottom and sides of the pan so that it fits tightly and with the other hand lift the pastry, where necessary, to let out the air bubbles. 5. Fill each sheet pan with 6 qts of cooled fruit filling. 6. Cover filling with streusel topping, (Recipe No. J–54) or pastry. If pastry is used, delete recipe for single crust pies (Recipe No. P–3) and substitute recipe for double crust pies (Recipe No. P–1).

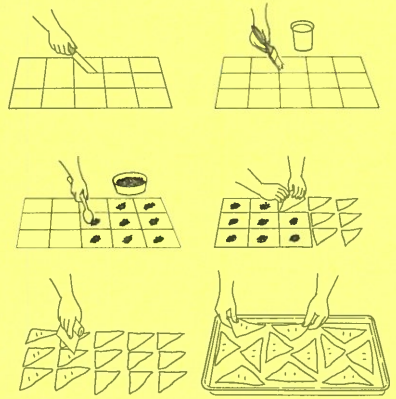
COBBLERS—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			7. Bake in a preheated very hot oven (450° F.) 35 to 40 minutes. 8. Cool and cut each cobbler 6 x 9.

TURNOVERS

P–45 PIES and PASTRIES

Yield: 100 Servings **Size of serving: 1 Turnover**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
 **Figure 8. Preparation of Turnovers.**			1. Prepare dough using recipe for double crust pies (Recipe No. P–1). 2. Cut dough into 6 inch squares. Wash edge of each square with water or milk. 3. Place about ½ cup (4 oz) of fruit filling in center of each square. Fold opposite corners of dough together forming a triangle. Seal by crimping edges. 4. Make several slits near center fold to allow steam to escape during baking. 5. Place turnovers on sheet pans (12 on each pan). 6. Brush tops with melted butter and bake in preheated, very hot oven (450° F.) 20 minutes or until lightly browned.

SAUCES AND TOPPINGS

CHAPTER VII
SAUCES AND TOPPINGS

Section 1. INFORMATION

A. A dessert sauce is a thickened, flavorful, sweetened liquid. A topping is a sweetened, flavorful mixture which holds its shape. Both dessert sauces and toppings give flavor and/or moistness to another food. A sauce or topping should complement the flavor of the basic food.

B. DESSERT SAUCES: A good dessert sauce should be smooth, flavorful and free from lumps. Cooked sauces become thicker as they cool. Sauces with an egg, milk or starch base should be thick enough not to soak into the food but should flow easily. Ice cream sauces are thicker and sweeter sauces and are therefore used in smaller quantities. Cream or custard sauces should always be refrigerated, if possible, and should be consumed within 3 hours from time of preparation.

C. TOPPINGS: There are two types of toppings included in this manual; baked toppings which are used in lieu of frostings for cakes and whipped toppings made from cream, evaporated milk, nonfat dry milk, and dehydrated or frozen dessert and bakery toppings. Most whipped toppings are bland although flavorings, fruits, and spices may be added, if desired. It is very important to prepare these toppings as close to serving time as possible and to keep them refrigerated until they are used. Chilling the mixing bowl and beater before use will help to keep the mixture cold while it is being whipped and will yield a better volume.

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APRICOT SAUCE and VARIATION

Q–1 SAUCES and TOPPINGS

Yield: 11 lb, 8 oz (1¼ gal) or 100 Portions **Size of serving: 3 tbsp**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sugar, granulated Starch, pregelatinized Salt	2 lb 3 oz	4½ cups 10½ tbsp 1 tsp	1. Combine sugar, pregelatinized starch and salt in dry mixer bowl. Mix thoroughly at low speed (using beater; do not use whip.)
Apricot, halves, canned	6 lb, 12 oz	3 qt (1 No. 10 can)	2. Drain apricots and reserve juice. Chop apricots.
Juice, apricot and water		2¾ qt	3. Add water to reserved apricot juice to yield 2¾ qts. Heat to boiling. Add gradually to sugar-starch mixture while beating at low speed. Scrape bowl. Continue mixing until smooth.
*Juice, lemon		½ cup	4. Add chopped apricots and lemon juice to sugar-juice mixture, stirring only to mix well. Serve warm or refrigerate until ready to use.

*12 oz lemons A.P. (3 each) will yield ½ cup of juice.

NOTE: An equal amount of cornstarch may be substituted for pregelatinized starch. Add sugar-starch mixture to water and reserved juice in step 3. Bring to a boil and cook 5 minutes or until thick and clear.

APRICOT SAUCE and VARIATION—Continued

INGREDIENTS	WEIGHTS	MEASURES	METHOD
VARIATION: Peach Sauce: Peaches, canned, quarters, or slices	6 lb, 12 oz. .	3 qt. . . . . (1 No. 10 can)	1. Substitute peaches for apricots in step 1.

CHERRY SAUCE

Q–2 SAUCES and TOPPINGS

Yield: 12 lb (1¼ gal) or 100 Portions **Size of serving: 3 tbsp**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sugar, granulated Starch, pregelatinized Salt	1 lb 5 oz	2¼ cups 1⅛ cups 1 tsp	1. Combine sugar, pregelatinized starch and salt in dry mixer bowl. Mix thoroughly at low speed (using beater, do not use whip.)
Cherries, canned, red sour, pitted	6 lb, 7 oz	3 qt (1 No. 10 can)	2. Drain cherries and reserve juice. Chop cherries.
Juice, cherry and water		2½ qt	3. Add water to reserved cherry juice to yield 2½ qts. Heat to boiling. Add gradually to sugar-starch mixture while beating at low speed. Scrape bowl. Continue mixing until smooth.
Butter, melted	4 oz	½ cup	4. Add chopped cherries and melted butter to sugar-juice mixture. Stir only to mix well. Serve warm or refrigerate until ready to use.

NOTE: An equal amount of cornstarch may be substituted for pregelatinized starch. Add sugar-starch mixture to water and reserved juice in step 3. Bring to a boil and cook 5 minutes or until thick and clear.

CUSTARD SAUCE

Q–3 SAUCES and TOPPINGS

Yield: 12 lb, 14 oz (6¼ qt) or 100 Portions **Size of serving: ¼ Cup**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sugar, granulated Starch, pregelatinized Salt *Milk, nonfat, dry	1 lb, 4 oz 2 oz 1 lb	2¾ cups 7 tbsp 1 tsp 3½ cups	1. Combine sugar, pregelatinized starch, salt and milk in dry mixer bowl. Mix thoroughly at low speed (using beater, do not use whip).
Eggs, whole, fresh	1 lb	2 cups (10 each)	2. Add eggs slowly to sugar-milk mixture while beating at low speed.
Water, hot		4½ qt	3. Heat water just below boiling point in a heay sauce pan. Add hot water gradually to sugar-egg mixture while beating at low speed. Scrape bowl. Continue mixing until smooth.
Butter, melted	6 oz	¾ cup	4. Add melted butter to sugar-water mixture. Return to heavy sauce pan and cook over low heat, stirring constantly, about 5 minutes or until mixture coats a spoon. (Be careful not to overcook.)

CUSTARD SAUCE—Continued

Q–3 SAUCES and TOPPINGS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			Remove from heat and put sauce pan in cold water immediately. Stir sauce until it cools slightly.
Vanilla	.....	4 tbsp.....	5. Add vanilla to sauce. Continue to stir until bottom of pan is comfortable to the hand. Refrigerate until ready to use. 6. Stir well, just before serving.

*To use evaporated milk: delete nonfat, dry milk.
delete butter in step 4.
reduce water in step 3 to 2½ qt.
add 5 lb, 6 oz (2½ qt) evaporated milk in step 3.

NOTE: An equal amount of cornstarch may be substituted for pregelatinized starch. No change in method of preparation is necessary.

LEMON SAUCE

Q–4 SAUCES and TOPPINGS

Yield: 13 lb, 14 oz (1¼ gal) or 100 Portions **Size of serving: 3 tbsp**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sugar, granulated Starch, pregelatinized Salt	4 lb 6 oz	2¼ qt 1⅓ cup 1½ tsp	1. Combine sugar, pregelatinized starch and salt in dry mixer bowl. Mix thoroughly at low speed (using beater, do not use whip).
Water, boiling		1 gal	2. Add boiling water gradually to sugar-starch mixture while beating at low speed. Scrape bowl. Continue mixing until smooth.
Butter, melted *Juice, lemon Lemon rind, grated	8 oz ⅔ oz	1 cup 2 cups 4 tbsp	3. Add melted butter, lemon juice and lemon rind to sugar-water mixture. Mix and serve hot or refrigerate until ready to use.

*3 lbs lemons A.P. (1 dozen) will yield 2 cups juice.

NOTE: 5 ounces of cornstarch may be substituted for pregelatinized starch. Add sugar-starch mixture to water in step 2. Bring to a boil and cook 5 minutes or until thick and clear.

ORANGE SAUCE

Q–5 SAUCES and TOPPINGS

Yield: 15 lb, 5 oz (1½ gal) or 100 Portions **Size of serving: ¼ Cup**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sugar, granulated	3 lb, 9 oz	2 qt	1. Combine sugar, pregelatinized starch, salt and nutmeg in dry mixer bowl. Mix thoroughly at low speed (using beater, do not use whip).
Starch, pregelatinized	7 oz	1½ cups	
Salt		1 tsp	
Nutmeg		½ tsp	
Water, boiling		3½ qt	2. Add boiling water gradually to sugar-starch mixture while beating at low speed. Scrape bowl, continue mixing until smooth.
Butter, melted	1 lb	2 cups	3. Add melted butter, orange juice, orange rind and lemon juice to sugar-water mixture. Mix and serve hot or refrigerate until ready to use.
*Juice, orange		1¼ qt	
Orange rind, grated	1½ oz	½ cup	
**Juice, lemon		½ cup	

*6 lb oranges A.P. (1 dozen) will yield 1¼ qt juice.
**12 oz lemons A.P. (3 each) will yield ½ cup juice.

NOTE: An equal amount of cornstarch may be substituted for pregelatinized starch. Add sugar-starch mixture to water in step 2. Bring to a boil and cook 5 minutes or until thick and clear.

PINEAPPLE SAUCE

Q–6 SAUCES and TOPPINGS

Yield: 16 lb (6½ qt) or 100 Portions **Size of serving: ¼ Cup**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sugar, granulated Starch, pregelatinized Salt	2 lb, 12 oz 5 oz	1½ qt 1⅛ cups 1½ tsp	1. Combine sugar, pregelatinized starch and salt in dry mixer bowl. Mix thoroughly at low speed (using beater, do not use whip).
Pineapple, canned, crushed	6 lb, 13 oz	3 qt (1 No. 10 can)	2. Drain pineapple and reserve juice.
Juice, pineapple and water		3¼ qt	3. Add water to reserved pineapple juice to yield 3¼ qts. Heat to boiling. Add gradually to sugar-starch mixture while beating at low speed. Scrape bowl. Continue mixing until smooth.
Butter, melted *Juice, lemon Lemon rind, grated	12 oz	1½ cups ¾ cup 1½ tsp	4. Add butter, lemon juice, lemon rind and pineapple to sugar-water mixture. Mix and serve warm or refrigerate until ready to use.

*1 lb lemons A.P. (4 each) will yield ¾ cup juice.

NOTE: An equal amount of cornstarch may be substituted for pregelatinized starch. Add sugar-starch mixture to water and reserved juice in step 3. Bring to a boil and cook 5 minutes or until thick and clear.

STRAWBERRY SAUCE

Q–7 SAUCES and TOPPINGS

Yield: 13 lb, 8 oz (1½ gal) or 100 Portions — **Size of serving: ¼ Cup**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Dessert powder, gelatin, strawberry	1 lb, 8 oz	1 24-oz co. (1 No. 2½ can)	1. Dissolve gelatin in boiling water.
Water, boiling		1 qt	
Strawberries, frozen	6 lb	3 qt	2. Add partially defrosted strawberries, lemon juice and cold water to gelatin-hot water mixture. Stir gently until fruit thaws. Refrigerate until ready to use.
*Juice, lemon		2 tbsp	
Water, cold		2½ qt	

*4 oz lemons A.P. (1 each) will yield 2 tbsp juice.

VANILLA SAUCE and VARIATION

Q–8 SAUCES and TOPPINGS

Yield: 14 lb (1½ gal) or 100 Portions — **Size of serving: ¼ Cup**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sugar, granulated Starch, pregelatinized Salt	2 lb, 10 oz 5 oz	1½ qt 1⅛ cups 1 tsp	1. Combine sugar, pregelatinized starch and salt into mixer bowl. Mix thoroughly at low speed (using beater, do not use whip.)
Water, boiling		1½ gal	2. Add boiling water slowly to sugar-starch mixture while beating at low speed. Scrape bowl. Continue mixing until smooth.
Butter, melted Vanilla	8 oz	1 cup 2 tbsp	3. Add melted butter and vanilla to sugar-water mixture. Mix and serve warm or refrigerate until ready to use.
VARIATION: Nutmeg Sauce: Nutmeg, ground		1½ tsp	1. Reduce butter to 4 oz. 2. Delete vanilla and substitute nutmeg.

NOTE: An equal amount of cornstarch may be substituted for pregelatinized starch. Add blended sugar-starch mixture to water in step 2. Bring to a boil and cook 5 minutes or until thick and clear.

BUTTERSCOTCH SAUCE for ICE CREAM

Q–9 SAUCES and TOPPINGS

Yield: 10 lb, 9 oz (3¼ qt) or 100 Portions **Size of serving: 2 tbsp**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Milk, nonfat, dry	7 oz	1½ cups	1. Sprinkle milk on surface of hot water. Stir until dissolved. Let stand during step 2.
Water, hot		3½ cups	
Sugar, brown	5 lb, 12 oz	3¾ qt	2. Combine brown sugar and water in a heavy sauce pan. Cook without stirring to 235° F. or until syrup forms a soft ball in cold water. Remove from heat.
Water		1 qt	
Vanilla		2 tbsp	3. Add vanilla and milk gradually to sugar-water mixture, stirring constantly.
Butter	10 oz	1¼ cups	4. Add butter to sugar-milk mixture. Pour into mixer bowl and cool to 110° F. or until pan is comfortable to the hand. 5. Beat at low speed (using beater) until sauce is cool, smooth and thick. 6. Serve at room temperature.

*To use evaporated milk: delete nonfat, dry milk.
reduce butter to 8 oz (1 cup).
delete water in step 1.
add 2 lb, 6 oz (4½ cups) evaporated milk in step 1.

CHOCOLATE SAUCE for ICE CREAM and VARIATIONS

Q–10 SAUCES and TOPPINGS

Yield: 8 lb, 14 oz (3¼ qt) or 100 Portions **Size of serving: 2 tbsp**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
*Milk, nonfat, dry	8 oz	1¾ cups	1. Sprinkle milk on surface of warm water. Stir until dissolved. Let stand during step 2.
Water, warm		6½ cups	
Sugar, granulated	3 lb	6¾ cups	2. Thoroughly mix sugar, cocoa, salt and water to form a paste. (Do not add additional water.) Bring to a boil in a heavy sauce pan, stirring constantly with a wire whip. Remove from heat and cool to 150° F. or until the bottom of the pan is hot to the touch but does not burn.
Cocoa	12 oz	¾ qt	
Salt		¼ tsp	
Water, cold		1½ cups	
			3. Add milk stirring constantly.
			4. Return to heat, bring to a boil and cook 3 minutes. Remove from heat.

*To use evaporated milk: delete nonfat, dry milk.
reduce butter to 8 oz (1 cup).
reduce water in step 1 to 2½ cups.
add 2 lb, 11 oz (1¼ qt) evaporated milk in step 1.

CHOCOLATE SAUCE for ICE CREAM and VARIATIONS—Continued

Q–10 SAUCES and TOPPINGS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Butter Vanilla	10 oz 	1¼ cups 1 tsp	5. Add butter and vanilla to sauce. Mix and serve warm or at room temperature.
VARIATIONS: 1. Chocolate-Coconut Sauce for Ice Cream: Coconut, prepared, sweetened	1 lb	1½ qt	1. Add coconut to chocolate sauce and mix well, just before serving.
2. Chocolate-nut Sauce for Ice Cream: Nuts, chopped	1 lb	1 qt	1. Add chopped nuts to chocolate sauce and mix well, just before serving.
3. Chocolate-Peanut Butter Sauce for Ice Cream: Peanut butter	2 lb, 8 oz	4½ cups	1. Add peanut butter in lieu of butter in step 5.

PINEAPPLE SAUCE for ICE CREAM

Q–11 SAUCES and TOPPINGS

Yield: 6 lb, 12 oz (3 qt) or 100 Portions — **Size of serving: 2 tbsp**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sugar, granulated Starch, pregelatinized Salt	1 lb, 6 oz 2½ oz 	¾ qt ½ cup 1 tsp	1. Combine sugar, pregelatinized starch and salt in dry mixer bowl. Mix thoroughly at low speed (using beater, do not use whip).
Pineapple, canned, crushed	3 lb, 7 oz	1½ qt (½ No. 10 can)	2. Drain pineapple and reserve juice.
Juice, pineapple and water		6½ cups	3. Add water to reserved pineapple juice to yield 6½ cups. Heat to boiling. Add gradually to sugar-starch mixture while beating at low speed. Scrape bowl. Continue mixing until smooth. 4. Add pineapple to sugar water mixture. Mix and refrigerate until ready to use.

NOTE: An equal amount of cornstarch may be substituted for pregelatinized starch. Add sugar-starch mixture to water and reserved juice in step 3. Bring to a boil and cook 5 minutes or until thick and clear.

HARD SAUCE

Q–12 SAUCES and TOPPINGS

Yield: 6 lb, 2 oz (3¼ qt) or 100 Portions — **Size of serving: 2 tbsp**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Butter	2 lb	1 qt	1. Cream butter in mixer bowl at high speed (using beater) 4 to 5 minutes or until very light.
Sugar, powdered (sifted)	4 lb, 4 oz	4¼ qt	2. Gradually add powdered sugar to creamed butter while beating at medium speed. Scrape down bowl. Beat 3 to 4 minutes or until smooth.
Vanilla		4 tbsp	3. Add vanilla and boiling water. Beat 2 to 3 minutes or until well mixed and fluffy.
Water, boiling		2 tbsp	4. Refrigerate until ready to use.

COCONUT BROWN SUGAR TOPPING

Q–13 SAUCES and TOPPINGS

Yield: 3 lb, 13 oz (2 qt) or 100 Portions

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Coconut, prepared, sweetened	1 lb, 8 oz	2¼ qt	1. Mix ingredients in bowl until well blended.
Sugar, brown	1 lb, 4 oz	¾ qt	2. Spread coconut-brown sugar mixture on baked cake (as soon as the cake is removed from the oven) as follows:
*Milk, nonfat, dry	2¾ oz	⅝ cup	Sheet pan: 1 qt (1 lb, 13 oz) topping per pan.
Butter, melted	13 oz	1⅔ cups	9 inch layer pan: 1⅓ cups (9½ oz) topping per pan.
Water		1¼ cups	3. Bake in a hot oven (400° F.) about 7 minutes or until coconut peaks are brown.

*To use evaporated milk: delete nonfat, dry milk.
reduce butter to 12 oz (1½ cups).
delete water.
add 14½ oz (1⅔ cups) evaporated milk in step 1.

SPICE NUT TOPPING

Q–14 SAUCES and TOPPINGS

Yield: 6 lb, 9 oz (6½ cups) or 100 Portions

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Flour, wheat, soft (sifted)	4 oz	1 cup	1. Sift flour, sugar and cinamon together into mixer bowl.
Sugar, granulated	3 lb, 4 oz	1¾ qt	
Cinnamon	1 oz	4 tbsp	
Nuts, chopped	1 lb	1 qt	2. Add chopped nuts, melted butter, egg whites and lemon extract to flour-sugar mixture. Mix at low speed (using beater) until well blended.
Butter, melted	1 lb	2 cups	
Egg whites	1 lb	2 cups (16 each)	
Lemon extract		2 tsp	3. Spread sugar-nut mixture on baked cake (as soon as cake is removed from the oven) as follows: Sheet pan: 3¼ cups (3 lb, 4 oz) topping per pan. Bake 20 minutes. 9 inch layer pan: ½ cup (8 oz) topping per pan.
			4. Bake 20 minutes in a moderate oven (375° F.)

WHIPPED CREAM

Q–15 SAUCES and TOPPINGS

Yield: 4 lb, 8 oz (1 gal) or 100 Portions **Size of serving: 2 to 3 tbsp**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Cream, fresh, whipping, cold		2 qt	1. Pour cream into mixer bowl which has been thoroughly chilled. Beat at medium speed (using whip) 3 to 7 minutes or until slightly thickened.
Sugar, powdered (sifted) Vanilla	5 oz	1¼ cups 2 tbsp	2. Add sugar and vanilla to cream. Whip 7 to 8 minutes or until stiff (do not overwhip). 3. Cover and refrigerate until ready to use.

NOTES: 1. Keep cream chilled before and during serving period.
2. Whip cream in small batches of not more than 4 qt of cream (measured before whipping) at one time.
3. Do not use over a 20 qt mixer bowl for 2 to 4 qt cream.

WHIPPED EVAPORATED MILK

Q–16 SAUCES and TOPPINGS

Yield: 2 lb, 6 oz (1 gal) or 100 Portions **Size of serving: 2 to 3 tbsp**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Milk, evaporated (undiluted)	1 lb, 13 oz	3⅓ cups (2 14½-oz cans)	1. Put evaporated milk in freezer and chill until very cold (small ice crystals should be present) but not frozen. 2. Place cold milk in chilled mixer bowl and whip at medium speed (using whip) 2 to 3 minutes or until soft peaks are formed.
Sugar, granulated	8 oz	1 cup	3. Add sugar to milk and continue to whip 1 to 2 minutes or until light and fluffy.
*Juice, lemon		3 tbsp	4. Add lemon juice to milk-sugar mixture and whip at medium speed 1 minute. 5. Whip at high speed 1 to 2 minutes. 6. Use immediately or cover and refrigerate until ready to use.

*6 oz lemons A.P. (1½ each) will yield 3 tbsp juice.

NOTE: Whipped evaporated milk should be prepared as close to serving time as possible since it does not hold well for a long period of time.

WHIPPED TOPPING and VARIATIONS

Q–18 SAUCES and TOPPINGS

Yield: 2 gal or 100 Portions **Size of serving: ¼ Cup**

INGREDIENTS	WEIGHTS	MEASURES	METHOD

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WHIPPED NONFAT DRY MILK

Q–17 SAUCES and TOPPINGS

Yield: 2 lb (1 gal) or 100 Portions **Size of serving: 2 to 3 tbsp**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Water, ice cold		2 cups	1. Combine ice water, lemon juice and vanilla in chilled mixer bowl. Stir in milk.
*Juice, lemon		6 tbsp	
Vanilla		1 tbsp	2. Whip at medium speed (using whip). Increase to high speed when mixture begins to thicken. Whip about 10 minutes or until stiff peaks are formed.
Milk, nonfat, dry	6 oz	1⅓ cups	
Sugar, granulated	6 oz	¾ cup	3. Blend sugar carefully into beaten mixture. 4. Use immediately or refrigerate until ready to use. (This whipped topping should be used as soon as possible.)

*8 oz lemons A.P. (2 each) will yield 6 tbsp juice.

WHIPPED TOPPING and VARIATIONS—Continued

Q–18 SAUCES and TOPPINGS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sugar, granulated (optional) Vanilla	8 oz	1 cup 4 tbsp	2. Whip at high speed 5 to 10 minutes or until stiff peaks are formed. 3. Cover and refrigerate until ready to use.
VARIATIONS: 1. Chocolate Topping: Cocoa	8 oz	2 cups	1. Fold cocoa into frozen topping after step 3. 2. Combine cocoa with dehydrated topping before adding it to the water in step 1.
2. Coconut Topping: Coconut, sweetened, prepared	1 lb	1½ qt	1. Fold coconut into topping after it is beaten.
3. Fruit Topping: Fruit, chopped	Variable	1 qt	1. Drain fruit thoroughly. Chop and fold into topping after it is beaten.
4. Lemon Topping: Lemon rind (grated)	3 oz	1 cup	1. Fold lemon rind into topping after it is beaten.

WHIPPED TOPPING and VARIATIONS—Continued

Q–18 SAUCES and TOPPINGS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
5. Orange Topping: Orange rind (grated) . . .	3 oz	1 cup	1. Fold orange rind into topping after it is beaten.
6. Spice Topping: Cinnamon, ground . . . . . . Cloves, ground . . . . . . Nutmeg, ground	. . . .	1 tbsp. . . . . . 2 tsp. . . . . . 2 tsp.	1. Combine spices with topping after it is beaten.
7. Strawberry Topping: Strawberries, frozen	3 lb.	1½ qt	1. Defrost and drain syrup from strawberries. 2. Fold drained strawberries into topping after it is beaten.

By Order of the Secretary of the Army:

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NG: State AG (3); units—same as active Army except allowance is one copy to each unit.
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For explanation of abbreviations used, see AR 320–50.

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WHIPPED CREAM

Q–15 SAUCES and TOPPINGS

Yield: 4 lb, 8 oz (1 gal) or 100 Portions **Size of serving: 2 to 3 tbsp**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Cream, fresh, whipping, cold		2 qt	1. Pour cream into mixer bowl which has been thoroughly chilled. Beat at medium speed (using whip) 3 to 7 minutes or until slightly thickened.
Sugar, powdered (sifted) Vanilla	5 oz	1¼ cups 2 tbsp	2. Add sugar and vanilla to cream. Whip 7 to 8 minutes or until stiff (do not overwhip). 3. Cover and refrigerate until ready to use.

NOTES: 1. Keep cream chilled before and during serving period.
2. Whip cream in small batches of not more than 4 qt of cream (measured before whipping) at one time.
3. Do not use over a 20 qt mixer bowl for 2 to 4 qt cream.

WHIPPED EVAPORATED MILK

Q–16 SAUCES and TOPPINGS

Yield: 2 lb, 6 oz (1 gal) or 100 Portions **Size of serving: 2 to 3 tbsp**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Milk, evaporated (undiluted)	1 lb, 13 oz	3⅓ cups (2 14½-oz cans)	1. Put evaporated milk in freezer and chill until very cold (small ice crystals should be present) but not frozen. 2. Place cold milk in chilled mixer bowl and whip at medium speed (using whip) 2 to 3 minutes or until soft peaks are formed.
Sugar, granulated	8 oz	1 cup	3. Add sugar to milk and continue to whip 1 to 2 minutes or until light and fluffy.
*Juice, lemon		3 tbsp	4. Add lemon juice to milk-sugar mixture and whip at medium speed 1 minute. 5. Whip at high speed 1 to 2 minutes. 6. Use immediately or cover and refrigerate until ready to use.

*6 oz lemons A.P. (1½ each) will yield 3 tbsp juice.

NOTE: Whipped evaporated milk should be prepared as close to serving time as possible since it does not hold well for a long period of time.

WHIPPED NONFAT DRY MILK

Q–17 SAUCES and TOPPINGS

Yield: 2 lb (1 gal) or 100 Portions — **Size of serving: 2 to 3 tbsp**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Water, ice cold		2 cups	1. Combine ice water, lemon juice and vanilla in chilled mixer bowl. Stir in milk.
*Juice, lemon		6 tbsp	
Vanilla		1 tbsp	
Milk, nonfat, dry	6 oz	1⅓ cups	2. Whip at medium speed (using whip). Increase to high speed when mixture begins to thicken. Whip about 10 minutes or until stiff peaks are formed.
Sugar, granulated	6 oz	¾ cup	3. Blend sugar carefully into beaten mixture. 4. Use immediately or refrigerate until ready to use. (This whipped topping should be used as soon as possible.)

*8 oz lemons A.P. (2 each) will yield 6 tbsp juice.

WHIPPED TOPPING and VARIATIONS

Q–18 SAUCES and TOPPINGS

Yield: 2 gal or 100 Portions **Size of serving: ¼ Cup**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
FROZEN TOPPING:			
Topping, dessert and bakery products, frozen	7 lb	1½ qt	1. Defrost topping to a temperature of 40° to 50° F. (Topping should be stored in refrigerator until it is defrosted, with tiny ice crystals remaining.) 2. Put defrosted topping into chilled mixer bowl. 3. Beat at medium speed (using whip) 10 minutes or until stiff peaks are formed. 4. Cover and refrigerate until ready to use.
DEHYDRATED TOPPING:			1. Put cold water in chilled mixer bowl, add topping, milk, sugar and vanilla. Beat at low speed (using whip) 3 minutes or until thoroughly blended. Scrape down bowl and beater.
Water, cold		7½ cups	
Topping, dessert and bakery products, dehydrated	2 lb	Variable	
*Milk, nonfat, dry	7 oz	1½ cups	

*To use evaporated milk: delete nonfat, dry milk.
add 2 lb, 6 oz (4½ cups) evaporated milk in step 1.
reduce water to 1 qt.

WHIPPED TOPPING and VARIATIONS—Continued

Q–18 SAUCES and TOPPINGS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Sugar, granulated (optional) Vanilla	8 oz	1 cup 4 tbsp	2. Whip at high speed 5 to 10 minutes or until stiff peaks are formed. 3. Cover and refrigerate until ready to use.
VARIATIONS: 1. Chocolate Topping: Cocoa	8 oz	2 cups	1. Fold cocoa into frozen topping after step 3. 2. Combine cocoa with dehydrated topping before adding it to the water in step 1.
2. Coconut Topping: Coconut, sweetened, prepared	1 lb	1½ qt	1. Fold coconut into topping after it is beaten.
3. Fruit Topping: Fruit, chopped	Variable	1 qt	1. Drain fruit thoroughly. Chop and fold into topping after it is beaten.
4. Lemon Topping: Lemon rind (grated)	3 oz	1 cup	1. Fold lemon rind into topping after it is beaten.

WHIPPED TOPPING and VARIATIONS—Continued

Q–18 SAUCES and TOPPINGS

INGREDIENTS	WEIGHTS	MEASURES	METHOD
5. Orange Topping: Orange rind (grated) . . .	3 oz	1 cup	1. Fold orange rind into topping after it is beaten.
6. Spice Topping: Cinnamon, ground . . . . . . Cloves, ground . . . . . . Nutmeg, ground	. . . .	1 tbsp. . . . . . 2 tsp. . . . . . 2 tsp.	1. Combine spices with topping after it is beaten.
7. Strawberry Topping: Strawberries, frozen	3 lb.	1½ qt.	1. Defrost and drain syrup from strawberries. 2. Fold drained strawberries into topping after it is beaten.